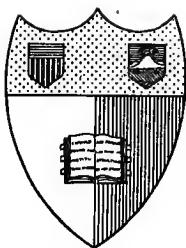


REVISED
AMERICAN
CANDY MAKER





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CHARLES C. HULING

Revised American Candy Maker

By

CHARLES C. HULING

Author of "Notes on American Confectionery"

and

"Science in Confectionery"

PRICE FIVE DOLLARS

PHILADELPHIA

PUBLISHED BY AUTHOR

1908

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PREFACE.

THIS book is designed to give information and methods of candy making for confectioners of this age; in brief, it is intended that the book shall furnish to the candy-maker the latest and most advanced ideas in use, and is so prepared as to be of advantage and profit to employers and employees. One of the main objects of the writer is to assist candy-makers to be bright, snappy and up-to-date, and hold to the front in these progressive times; the writer will endeavor to deal with different branches of the art in a way that will be of benefit to present and future confectioners. With continual catering to the central stores of Philadelphia of the United States of America, I have found the wants of the candy-eating public. In supply these wants I have had a valuable experience, which helps me in carrying out the object of this book. The best selling and eating candies are what we all strive to obtain. If, in the pages of this book, I am able to renew your old ideas or give you a new idea, my work is not in vain. In my contin-

ual writing to more than a thousand confectioners in the last fifteen years, I have found that the many simple little points are often overlooked. So, as I go forward in the following pages, I will try to cover all the common points that I can bring to mind, knowing that they will be a help to many who have had limited time in learning the art of candy-making. Here I may say that, in preparing or making a batch of candy, we don't want to be obliged to trust to luck, as we often hear in the remark made by workmen "I had good luck" or "I had bad luck on that batch." We want to know the cause of failure or the cause of success in turning out a good batch, as this will enable us to know where we stand at all times. It will not do to lay blame on unseen causes, or poor sluggish fire, or too low or too high a cook, or too cold or too hot a batch, as all these faults are the work of poor workmen. A fully experienced man is careful on all minor points of work. This is one of the great lessons I wish to impress on you before closing this book. It is not my object to tell you how sugar or other supplies are grown, but more to tell how to shape the raw materials as we find them into confections perfect in looks and eating qualities; this is really the necessary lesson I wish to bring out. If this point is obtained by the help of this book, the work is complete and my coun-

sel is profitable to those who are advancing in their work, as the manufacture of candy is and has been a progressive science.

A Word to the Workmen.

Before going forward in this book, I would like to have a short talk with the workmen, and perhaps I can help them understand their position toward their employer in a more friendly way. In many years at work as workman, foreman and as employer or proprietor, I have found that there is too much unnecessary friction with one another. I have found that workmen feel that they are not fairly treated, and that they have been imposed upon in many ways. I once knew a number of workmen in one shop who, when one of their number was given a job outside of his regular work, would hold a consultation, and would come to the conclusion that there was some plot back of the order, as there was one special person ordered to do the work; this same feeling would be just as strong when the next order would choose another of their number. This strong suspicious feeling, I know, was all unnecessary. Too often we hear the remark, "We get no thanks for extra care or taking a deep interest in the work we are doing." This is a great mistake; let the workman get deeply interested, and if his employer does not take no-

tice of his efforts, he is, at least, preparing himself for the many positions that he will be placed in in other shops, or higher situations that are waiting for him.

In past years I have had many inquiries for good hands, and particularly for those who have good recommendations. This is one of the hardest tasks we are often called upon to perform—that is to recommend a hand to be a good workman, one who can come up to the scratch, one who is not cranky, suspicious, who is always on hand, sober and willing, one who takes a delight in his work, is not afraid of working himself out of a job, not a boaster, one who is practical, one that has more than one idea. These are a few questions that the employer often asks when he asks for reference, or asks if I could recommend a man of this kind. If the day goes by slowly and the hours go by slowly, there is something wrong; take a better interest in your work and the time will fly before you; this is the experience of a busy man. The first thing you should do, if you have not done it, is to fall in love with your work; don't wait for extraordinary opportunities; seize common occasions and make them great. Do you want to get a rise in wages? If so, speak out in a manly way, and if your request is not granted, keep up your good work; don't lag, but try to find a situation in another shop.

I have known many workmen, who, when they asked for more wages and their request was not granted, became sulky, unwilling, and kept up this state of unwillingness to such an extent that the foreman was obliged to get them out of the factory. If you feel that there could be improvement in the management of the work-room, make a careful suggestion to the foreman or proprietor, and if he don't see it as you do, don't be disappointed, but remember he sees it or looks at it from many standpoints which his position places him in. In a place of business each employee, from the errand boy up to the highest position, feels that he would manage the business differently than the proprietor does, and often feels worried or disappointed when he looks on the dark side of the management. Leave this worriment to those who have this part to do, and you will be better able to do your part of the work. Each workman is on duty, and should try to do his duty the best he can. Try to make your work profitable by using the raw material with care—not sparingly, but without waste. Don't think the leaving out of some of the ingredients will make as good a batch as the one in which you are careful to get everything put together just right. Keep your goods clean while working them. Be on the safe side at all times; this will make your work profitable.

In closing these remarks, it may be well to add a few words for the employer; although I may tell him some things he already knows, yet I mention them to remind him of them. First, it is well to be very patient at times when a workman has very trying work. Don't expect to improve things by giving the workman a blast or a tearing out. With a little more patience and a little less temper, a gentler and wiser method might be found in almost every case. Don't make changes of employees to overcome difficulties that can be worked out with a little more patience, as you may have to overcome the same difficulties with the new hands; and don't expect to overcome trouble by getting a hand from a successful competitor of a neighboring city, as the success may not be the work of the hands, but the patience or knowledge of the proprietor. Make a success by working with the material at hand; this was the success of General Grant.

If your workman is stubborn, unwilling to carry out your ideas, get rid of him, even if he is a high-class workman; don't let your employees run your business. If you are continually changing your hands, there is something wrong with the foreman or forelady or proprietor. With care and patience, good willing hands can become experts, if your foreman is an expert. Be as liberal

and accommodating as you can in many ways. If an employee wishes to be absent a day, try to arrange your work to suit, and you will find that you can do it with less trouble than you thought you could. Clean workrooms and plenty of light are very necessary. Some of the little conveniences, in the way of shelves, tables and little tools that are often overlooked, will, with little expense, improve things very much.

Leave the laying out of the day's work to the workman, if possible. He can work more easily and better by following out the way he sees the work, than if he tried to adhere to your list. Give him the list of the day's work, and then let him manage or arrange it to suit his own ideas (if your shipping will permit it). Have morality and soberness one of the strictest rules. Have careful rules and make them known. In a word, I am bringing out this edition because there is need of it. In coming to the confectioners with this Revised American Candy-Maker I don't feel myself a stranger to you, as we have been getting acquainted for years through the trade journals in the United States and Europe, in notes and formulas which have appeared from time to time in these journals. Have sold the American candy-makers throughout the United States and in many of the foreign countries and

islands of the world, reaching Australia, New Zealand, China, Japan and many of the larger islands of the Pacific Ocean. In this book I will go deeper into the manufacturing of candy. Will try to keep to the safe side of the food law of to-day. In my former books I have avoided recommending anything as adulteration; have recommended the use of vanilline as improvement as a little added to mint, lime, lemon, horehound and chocolate; will help or soften the flavors. The use of glucose in candy is a science if used only for the good or improvement it will be to the candy. We are not manufacturing candy only for the dollars we get out of the business. We have ambition to improve the science in it, and leave the trade better than we found it. In this way we can better our fellow-man at present time and time to come.

Revised American Candy Maker

Destroying the Grain of Sugar.

When you wish to avoid the use of glucose, or to use a smaller quantity of glucose, the falling process will help the work, and at the same time give a good flavor to the candy, where the color is not objectionable. Put twenty pounds of white A sugar into a copper pan. Add five pints of water. Cook up to a high cook of three hundred and fifty or three hundred and sixty degrees; then reduce the batch with water to a thin syrup of about thirty degrees on syrup gauge or two hundred and twenty degrees on thermometer. Now add one teaspoonful of cream of tartar and cook up in the usual way, the same as you would cook a regular batch of fresh sugar. This extra high cook will help to destroy the grain of the sugar, and give the batch a caramel or nugo flavor which is quite a improvement in the flavor in chocolate goods and caramels, fudges, butter taffies and maple goods. In the falling you will find a few batches made from this recooked sugar.

Vanilla Cream Fudge.

Twenty pounds white A sugar.	One teaspoonful cream tar-
Five pints water.	tar.
Half teaspoonful cream tar-	Four quarts milk.
tar.	Six ounces butter.
Cook two hundred forty-	Cook two hundred forty de-
two degrees.	grees.
Fifteen pounds white A	One ounce vanilla extract.
sugar.	Caramel color.
Four pints water.	
Cook three hundred sixty	
degrees.	

Put twenty pounds white A sugar into a copper pan. Add five pints water and a half teaspoonful of cream of tartar. Place the pan on a good fire. Mix well and cook to two hundred and forty-two degrees. Pour on a clean and cool marble. Leave till cool; then turn to a cream, by scraping the batch up into the centre of the marble till it finally creams and sits in a firm mass. Now turn a pan over the mass and leave it mellow for one hour; then kneed the cream and place it in a large copper pan. Then place fifteen pounds white A sugar into a pan; add four pints of water; mix well; cook to three hundred and sixty degrees. Then add in a small stream, water til you have the batch thinned down to a thin syrup of two hundred and twenty degrees. Then add one teaspoonful of cream of

tartar and six ounces of butter. Then as the batch cooks add gradually four quarts of fresh milk; stir and cook to two hundred and forty degrees; then pour into the pan of cream, stirring and mixing well, then add one ounce vanilla extract and caramel color; mix well, turn out on heavy wax paper. Have paper spread on a marble between iron bars; have batch half inch thick; leave till cold; then mark in squares, the size of caramels. Leave till firm, then turn over and remove paper and pack in blocks of about one " pound each. If the weather should be warm, cook a little higher and stir the batch over the fire just before pouring out on the paper, so as to make the cream sit well.

Chocolate Fudge.

Prepare this batch the same way as the vanilla fudge, only adding four pounds of bitter or plain chocolate. Have the chocolate melted and add it to the batch just before pouring on the paper. Mix well and flavor with the vanilla the same as the vanilla batch.

Cocoanut Fudge.

Make this batch the same as the vanilla batch, only add three pounds of shredded cocoanut to

the batch. Add the cocoanut just after the batch is well mixed together. Have the cocoanut a little moist before adding it to the batch.

Walnut Fudge.

Have four pounds white walnut meats picked over and broken in pieces (not too fine). Now prepare a batch same as the vanilla fudge, and add the walnuts to the batch. Just before pouring it on the paper leave cool and finish the same as the vanilla batch.

Chantilly Cream.

Ten pounds white A sugar.

Three pints water.

One third part of teaspoonful of cream of tartar.

One ounce butter.

One quart rich cream.

Cook to good ball.

One vanilla bean.

Put ten pounds white A Sugar into a copper pan; add three pints of water, one-third part of teaspoonful of cream of tartar. Set the pan on a moderate fire, and stir till sugar comes to a boil. Then wash down the sides of the pan, and add

gradually, two quarts of rich, dairy cream and one ounce butter. Stir lightly and cook to good ball, then turn it out on a cool and clean marble slab. Leave till cold, then with a steel paddle turn it to a cream. Leave mellow, then add the seeds of one vanilla bean, knead the cream, mix the vanilla seeds well through the cream, then dust a marble with powdered sugar and roll the cream out in a sheet half-inch thick. Mark in squares like caramels; leave till dry enough to handle; then it is ready for use. Make green, pink and chocolate colors. Roll the same cream in small balls and cover in chocolate and dip in cream for bonbons.

Marshmellow Paste in Cream Chocolates.

For a runny cream chocolate have two pounds of marshmellow paste (same marshmellow as given in other part of this book); put ten pounds of dipping cream into a steam bath, warm, and stir till it is melted; then beat the marshmellow paste into the cream; add one ounce vanilla extract; mix well and drop the cream in impressions in trays of starch. Leave till cold, then cover in chocolate; these drops should be soft and runny in one or two days. If the cream is stiff when melting add a little water. The advantage of this paste, it will hold a soft drop in shape

till covered and whiten the cream also. If you don't have marshmellow paste on hand put marshmallows in a pan; add a little water, warm and beat till smooth and pasty.

Whip Creams.

Make a batch the same as above batch, only use more marshmellow paste; getting the drop quite light or like a short marshmellow drop; cover in bitter chocolate, flavor with vanilla and fresh fruits, such as strawberries, pineapple, peaches, raspberries, etc.

Roasting Cocoanut.

For roasting cocoanut for coating marshmellows and similar drops, put the shredded cocoanut into a peanut roaster, and roast over the fire till the cocoanut is a light brown color; then turn it out on trays and leave it cool, when it will be ready for use.

Butter-Cups

In making butter-cups, we use the high cook and low cook on the outside batch. The low cook is mostly used, as by this method the work is easier to handle; being lower in cook, it can

be worked colder, and the centre is less liable to chill the outside. In the following we will give the low cook method:

Almond Butter-Cups

FOR THE OUTSIDE BATCH.

Twenty pounds of white A sugar.
Four and a half pints of water.
One even teaspoonful of cream of tartar.
Cook to three hundred and twenty degrees.
One-fourth teaspoonful of dry vanilline crystal.

FOR THE INSIDE BATCH.

Three pounds of Valencia almonds, chopped fine.
Three pounds of white sugar.
Seven pounds of glucose.
One pint of water.
Small pinch of tartaric acid.
One and a half pounds of good butter.
Orange color.
Cook to hard ball.
One teaspoonful of fine salt.

First take three pounds of Valencia almonds and pass then through a cutting machine, or chop with a knife into small pieces, and add one teaspoonful of fine salt. Now prepare the outside batch by putting twenty pounds of white A sugar in a copper pan, and adding four and a half pints of water and one even teaspoonful of cream of tartar; set the pan on a good bright fire, mix well, wash down the sides of the pan, place a wooden cover over it, and let boil for about five minutes; then remove the cover, place a ther-

mometer into the batch, and cook to three hundred and twenty degrees; pour the batch out on an oiled marble; as it cools around the edges, fold them into the batch, add one-fourth teaspoonful of dry vanilline crystal, and continue to fold the batch together till it is cold enough to handle nicely. Now put on a pair of buckskin gloves, and pull the batch over the candy hook till it is partly pulled, or till it is white enough for good-looking butter-cups. Avoid pulling too much or putting the batch on the hook too hot. Now twist the air from the batch, and form it in a flat mass on a warm table in front of a batch warmer. In the meantime your assistant must have the inside batch cooked ready to put with the outside batch. For the inside batch put three pounds of white A sugar in a round-bottom copper pan, add seven pounds of glucose, one pint of water, a small pinch of tartaric acid, one and a half pounds of butter, and a little orange color (to give the centre a butter color). Set the pan on a good fire, and stir and cook to a hard ball or a slight crack in cold water, keeping the cook as soft as you can handle. Add the chopped almonds, then mix well and turn the batch out on an oiled and cold marble. Scrape the pan out with a palette knife, spread the batch, turn it up and fold together, getting it very regular in temperature. Don't take it up too hot, or it will make the out-

side batch too hot, flattening it, and spoiling the gloss, and don't get the inside too cold, or it will chill the outside, making it crack and hard to work; try to find the best temperature at which to take it up, and be sure to have both batches just right; this can soon be learned, after making one or two trials. Lay this inside batch on the outside batch, folding this around the inside; pull out in sticks as thick as your finger, cut on a butter-cup cutter, and lay on a cool marble to cool. They should be very glossy. If you work the batch too hot, it will be dull and have no gloss. Pull the sticks out cool, or just so that you can handle them without breaking or cracking; bring the cutter down gradually—not so rapidly as to break or crush the cups. It is a good plan to have your cutter arranged with a wooden bar to act as a lever on the cutter, and in this way get a good pressure, whereby you can cut a cold stick through without crushing it, and can put three sticks on the cutter at once. If your sticks are warm enough to cut through easily, they are too warm for a good gloss on a low-cook batch. The above batch is a white batch.

Now we will follow with several others, which can be worked like the white batch, except that they are colored and flavored differently, and have different nuts used for centres. The following will be the low cook for moderate weather, and

you can raise it ten degrees for hot weather. The high cook (which we will give later) will be best for keeping them from turning and from sticking.

English Walnut Butter-Cups.

For this batch, use three pounds of chopped English walnut meats for the centre, and color the outside red or a nice rose color, flavoring with two drops of oil of rose. Use the same proportions for the outside and the inside, and handle the same as the almond batch.

Black Walnut Butter-Cups

Handle this batch the same as the almond batch, using three pounds of black American walnut meats, chopped fine. Flavor the outside lightly with oil of teaberry, and color it a pale green. Use the same quantity of butter and salt, and cook like the first batch.

Peanut Butter-Cups

Put three pounds of peanuts into a peanut or coffee roaster, roast them till they are a light brown color, turn them out on a tray, and leave

to cool; spread them on a marble, and roll with a rolling pin till they are crushed; put them into a tin dish pan and toss them up and down in the pan, so as to blow off the thin skins; then chop them fine. Now prepare your batch the same as the almond batch, only adding the peanuts instead of the almonds, color outside violet, and flavor it slightly with extract of violet.

Cocoanut Butter-Cups

Make this batch the same as the almond batch, except as to color, flavor and the cocoanut. Color the outside yellow, and flavor it with oil of lemon. Flavor the centre with the grated rinds of two lemons. Use three pounds of No. 1 macaroon cocoanut, and add half a teaspoonful of powdered tartaric acid after you have the batch cooked.

Shellbark Butter-Cups

Make this batch the same as the almond batch, using shellbark meats. Pull white, flavor with vanilline crystal, and stripe with green.

Filbert Butter-Cups

Make this batch the same as the almond, using the filberts instead of the almonds. Stripe with red and flavor the outside lightly with oil of lemon.

Orange Butter-Cups

Make this batch the same as the lemon batch, using cocoanut and the grated rinds of two oranges for the inside, and a little oil of orange for the outside. Color the outside with orange color.

Chocolate Butter-Cups

Make this batch the same as the almond batch, white outside, with vanilline crystal for flavor, and fine clear stripes on the white. Use three pounds of cocoanut in the centre, with one and a half pounds of plain unsweetened chocolate.

This will give you a nice line of butter-cups, which will make nice light shades for a mixture, or look well kept separate; they are all good eating. You can use five ounces of cocoanut butter to the centres of each batch, if you wish them to leave the teeth when eating. Cook the cocoanut butter in at the start.

Now for the high cook: Prepare this batch the same as the low-cook batch, cooking the centre just as soft as for the low-cook. Cook the outside to fully three hundred and forty degrees on a quick fire, pour out, and watch it closely, so that you can fold it together as soon as you can handle it; flavor and color it, and pull on the marble so as to keep it regular; then pull warm on the hook,

till it is quite well pulled, twist the air from it, and form it on the warm table into a flat batch. While it is still quite warm, add the centre, having this warmer than for the low-cook. Work this batch hot, and turn over often so as to keep it in shape, working rapidly. This batch will have a finer lustre and color, and will stand the hot weather. The little pinch of acid that I recommend for the inside cook, keeps the centre from turning when the cups are kept on hand for a long time.

In the following pages, we will give a variety of cups with different centres and outsides.

Vanilla Cocoanut Cream Cups.

FOR THE OUTSIDE BATCH.

Ten pounds of white A
sugar.
Two and a half pints of
water.
One even teaspoonful of
cream of tartar.
Cook to three hundred and
thirty degrees.
One tablespoonful vanilla
extract.

FOR THE INSIDE BATCH.

Ten pounds of white A
sugar.
One pound of glucose.
Three pints of water.
Cook to two hundred and
forty-four degrees.
Two pounds of desiccated
macaroon cocoanut.

Put ten pounds of white A sugar in a copper pan, add one pound of glucose and three pints of water; set the pan on a good live fire and stir till

well mixed; then wash down the sides of the pan and cook the batch to two hundred and forty-four degrees; pour on a clean marble, leave till partly cool, and then add two pounds of fine or desiccated macaroon cocoanut; work briskly with a steel paddle till the cream turns and sets in a firm mass. Now turn a large tin dishpan or wash boiler over this batch, and let it become mellow; knead it, place it back in the copper pan, set it on the fire, and stir till the cream has become quite warm; turn it out on the marble again, and with the steel paddle continue to turn it up into a heap. Continue this process till you have the outside batch ready. By working the cream in this way, you can keep it from setting lumpy, or keep it regular and elastic, so it will spin well, and at the same time cool it off just enough to put it into the outside batch; for if you put it in too warm, it will cause the batch to flatten out and heat the outside too much; avoid having it either too cold or too hot, but just so that you can handle it nicely.

You should have the outside ready at the same time that you have the cream batch ready. For the outside, put ten pounds of mold A sugar or good A sugar in a copper pan, add two and a half pints of water and one even teaspoonful of cream of tartar, mix together, set the pan on a quick fire, and stir a little; wash down the sides of the pan,

place a cover over the batch, and let it steam a few minutes; remove the cover, place a thermometer into the batch, and cook it to three hundred and thirty degrees; pour on an oiled marble, and as it cools fold it together, add one tablespoonful vanilla extract and continue to fold the batch together, till it is cool enough to handle nicely; don't pull too warm. Pull it over the hook till it is partly pulled, twist the air from it and form it in a flat batch on a warm table in front of a batch-warmer; add the cocoanut cream. Fold the pulled batch around the cream batch and pull out in thin sticks, and cut on the butter-cup cutter; place on a cool marble to cool, and they are ready for use.

English Walnut Cream Cups

Make this batch the same way as the cocoanut batch, except that for the centre you use two and a half pounds of crushed English walnut meats, and flavor the outside with one drop of oil of rose, and color it pink.

Black Walnut Cream Cups

Make the same, except that for the walnuts you use the black American walnut meats, and

leave the outside batch white, with one red stripe top and bottom; flavor with two drops of oil of teaberry.

Coffee Cream Cups.

Handle this batch the same as the cocoanut batch, only add some coffee paste instead of cocoanut, and flavor the outside with coffee paste, adding a little burnt sugar or caramel color, to make it a nice coffee color.

Ginger Cream Cups

Make this batch the same as the coffee, only add two pounds of chopped preserved ginger to the cream on the marble, and flavor the outside with oleoresin of ginger, color it with a little yellow color and pull the batch till it is partly pulled; then handle the same as the cocoanut batch.

Shellbark Cream Cups

Make this batch the same as the cocoanut batch, using the same cook, color and flavor for the outside, only use two and a half pounds of crushed or chopped hickory or shellbark meats in the inside cream batch, the same as the cocoanut batch.

Orange Cream Cups

Make this batch the same as the cocoanut batch, using the same cocoanut cream, but flavor it with

the grated rind of two oranges. Leave the outside batch clear, color it orange, and flavor lightly with oil of orange.

Butter Cream Cups

Prepare a cocoanut cream for this the same as the cocoanut batch, only add one pound of butter to the outside batch, cook to three hundred and thirty-five degrees, remove the pan from the fire, stir in the butter, using a little more cream of tartar to cook this batch with, so as to stand the stirring in of the butter. Work this outside clear, which will be a butter-taffy color, owing to the butter you have added to it.

Chocolate, or Genesee Cream Cups

FOR THE OUTSIDE BATCH.

Ten pounds of white A
sugar.
Two and a half pints of
water.
One even teaspoonful of
cream of tartar.
Cook to three hundred and
forty degrees.
Two pounds unsweetened
chocolate.
One tablespoonful of cara-
mel color.

FOR THE INSIDE BATCH.

Ten pounds of white A
sugar.
Two and a half pints of
water.
One pound of glucose.
One pound of butter.
Two pounds unsweetened
chocolate.
Cook to two hundred and
forty-two degrees.

First prepare the cream for the inside batch by putting ten pounds of white A sugar into a copper pan; add two and a half pints of water and one pound of glucose, set the pan on a good live fire, mix all well together, and then add one pound of butter; cook to two hundred and forty-two degrees, pour out on a clean and damp marble, leave it till cool, and then pour over the batch two pounds of melted unsweetened liquor chocolate; work briskly with a cream paddle till it turns to a cream, turn a pan over it and let it mellow. Have the outside batch ready to cook, so that you can have both ready at the same time.

For the outside batch put ten pounds of white A sugar in a copper pan, add two and a half pints of water, and one teaspoonful of cream of tartar mix well together, wash down the sides of the pan, and cook to three hundred and forty degrees; remove the pan from the fire, stir in two pounds of melted unsweetened liquor chocolate and one tablespoonful of caramel color, pour on an oiled marble, and as it cools, fold together and continue to fold till it is cool enough to handle nicely (don't take up too hot); then form it in a flat mass in front of a batch-warmer. Have the cream batch warmed in a pan, turned out on the cream marble, and turned up together with the steel paddle to keep it regular and cool, so that you can handle it nicely (not too hot). Now lay this batch on the

clear chocolate batch, fold the clear batch around the cream, and pull out in sticks, cutting on the butter-cup cutter and laying on cool marble; leave till cool, then pack ready for use.

Almond Praline Cups

FOR THE OUTSIDE BATCH.

Ten pounds of white A
sugar.

One teaspoonful of cream of
tartar.

Two and a half pints of
water.

Cook to three hundred and
thirty degrees.

Flavor vanilline crystal.

(Pulled batch.)

FOR THE INSIDE BATCH.

Three pounds of roasted al-
monds.

Two pounds of chocolate
coating.

Two pounds of lozenge
sugar.

First prepare the inside batch and leave it in a steam-bath till you have the outside batch ready. Place three pounds of Valencia almonds in a peanut roaster and roast over the fire till the almonds are just a little brown when broken open; don't roast too much, as the nuts will continue to brown after you have removed them from the fire. Pass the almonds through a sausage grinder or any kind of a machine that will reduce them to a smooth paste. Now put the ground almonds in a round-bottom copper pan, set the pan on top of a pan of boiling water, mak-

ing a steam-bath, add two pounds of chocolate coating and two pounds of lozenge sugar, stir and beat the mass till it is stringy in effect, or till it has lost its dryness and shortness; continue to beat it till the outside is ready, for if you leave it without beating, it will set short, and will not spin easily. For the outside batch, put ten pounds of white A sugar in a copper pan, add one even teaspoonful of cream of tartar, two and a half pints of water; set the pan on a good, bright fire, wash down the sides of the pan, stir a little to mix well; place a thermometer into the batch and cook to three hundred and thirty degrees; pour on an oiled marble, and as it cools, turn up the edges of the batch into the main part and continue to fold together till it is cool enough to handle nicely; then add one-fourth of teaspoonful of dry vanilline crystal, pull over the hook till white (don't pull too much), twist the air from the batch, and form it in a flat mass on a warm table in front of a batch-warmer; place the almond batch on the pulled batch, and fold this around it, pulling it out in sticks as thick as your little finger and cutting on a butter-cup cutter; lay on a cool marble to cool, and they are finished.

Hazelnut Praline Cups

Roast three pounds of hazelnuts the same as

the almonds in the almond praline cups, and use the same form in every particular as for the almond batch.

Honey Cocoanut Cups

FOR THE OUTSIDE BATCH.

Eight pounds of white A sugar.

Two pints of water.

One teaspoonful of cream of tartar.

Cook to three hundred and forty degrees.

One pint of molasses.

Flavor with oil of lemon.

Yellow color.

FOR THE INSIDE BATCH.

One pound of white sugar.

Four pounds of glucose.

Half a pint of water.

Four pounds of grated cocoanut.

One pound honey.

Cook to ball or soft paste.

One drop of oil of rose.

Vanilline crystal.

For the outside batch put eight pounds of white A sugar into a copper pan, add two pints of water and one even teaspoonful of cream of tartar; set pan on a good fire, mix well, wash down the sides of the pan, and cook to three hundred and forty degrees. Remove the pan from the fire, stir into the batch one pint of good golden color molasses, also some yellow color; pour the batch on an oiled marble, and, as it cools, fold it together and continue to do so until it is cool enough to handle nicely; then flavor with oil of lemon, pull over the hook till it is partly pulled, twist the air from the

batch, and form it in a flat mass on a warm table in front of a hot batch-warmer. In the meantime, your assistant can have the inside batch prepared in the following way: Put one pound of white sugar into a round-bottom copper pan, add half a pint of water and four pounds of glucose; set the pan on the fire and stir till the sugar is dissolved; then add four pounds of grated cocoanut (fresh grated or desiccated), or as much as you can work into the batch; add one pound honey; stir briskly over a moderate fire, and cook to a ball or soft paste; try the batch by putting a spoonful of it on a cool marble, and leave it to cool; if it is stiff enough to form a ball, it is cooked enough. Set the pan in cold water, add one drop of oil of rose and a little vanilline crystal, and stir till the batch is partly cooled; turn it out in a tray of powdered sugar, form it in a round mass, and lay on the pulled batch; fold the pulled batch around the cocoanut, pull it out in flat sticks about one inch broad, cut on butter-cup cutter, and lay on a cool marble to cool; then they are finished. This being an extra soft batch and very full of cocoanut, it is very hard to handle. Neither the outside nor the inside batch should be very cold when you put them together, and the inside should eat quite soft, after it is cold.

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Fig Cups.

FOR THE OUTSIDE BATCH.

Fifteen pounds of white A sugar.
Three pints of water.
One even teaspoonful of cream of tartar.
Cook to three hundred and thirty-five degrees.
Half a teaspoonful of oil of lemon.

FOR THE INSIDE BATCH.

Eight pounds of layer or bag figs.
Three pounds of soft brown sugar.
Two pounds of powdered sugar.

First prepare the figs by putting eight pounds of layer or bag figs into a copper pan; add half a pint of water, set the pan on the fire, and stir till the water is evaporated (this will soften the figs). Remove the pan from the fire, pass the figs through a sausage grinder, or any kind of a machine that you may have handy, and grind them to a paste. After the figs are all ground through the machine, return them to the pan, set this on a slow fire or steam-bath, and stir till the figs are warm; then add three pounds of soft brown sugar, work this well through the figs, and work also about two pounds of powdered sugar well through the batch—this ought to dry off the fig batch so that you can handle it nicely. Care must be taken not to have the figs too wet before adding the sugar, but just wet enough to soften them, so they will pass through the grinding machinery.

Now set the pan aside while you get the outside ready, but have the figs neither extra hot nor too cold, when you put them in the outside batch. For this, put fifteen pounds of white A sugar in a copper pan; add three pints of water and one even teaspoonful of cream of tartar. Set the pan on a live fire and mix well; wash down the sides of the pan; cook to three hundred and thirty-five degrees, pour on an oiled marble, leave it till it cools a little, and then fold it together so as to keep it very regular; add half a teaspoonful of good oil of lemon, and continue to fold together till it is cool enough to handle nicely (don't put the batch together too hot) as it will be hard to keep in good shape for getting out nice cups. Now place the batch on a warm table in front of a good batch-warmer, and flatten it out in a regular flat mass. Turn the fig batch out of the pan into a tray of powdered sugar, or on a marble well dusted with powdered sugar; fold it together till it is just cool enough not to heat up the clear batch too much; then lay the fig on the clear batch and fold this around it; pull it out in sticks as thick as your finger; cut on the butter-cup cutter, lay on a cold marble and leave till cold; then pack ready for use. This batch will spin nicely, if you have kept your batches regular in temperature.

Mallow Walnut Cups.

FOR THE OUTSIDE BATCH.

Twelve pounds of white A
sugar.
Two and a half pints of
water.
One even teaspoonful of
cream of tartar.
Cook to three hundred and
twenty-five degrees.
Vanilline crystal.

FOR THE INSIDE BATCH.

Two pounds of white sugar.
Four pounds of glucose.
One pint of water.
Cook to hard ball.
One and a half ounces of
egg albumen.
One pound of powdered
sugar.
Three pounds of white wal-
nut meats, chopped small.
Vanilline crystal.

First prepare the inside batch by putting one and a half ounces of egg albumen in a teacup; add enough water to just cover it and let it soak over night (or use the whites of ten eggs instead of the albumen, if it is more convenient); beat up, as you would eggs, with a wire whip. Now put two pounds of white sugar in a copper pan; add one pint of water and four pounds of glucose; mix well, and cook to hard ball; pour slowly into the whipped egg albumen, beating or whipping the sugar and eggs together; add one pound of fine powdered sugar; set the pan over a slow fire or steam bath and beat rapidly till it is cooked to a good ball. Add three pounds of white walnuts (cut fine), and about one-fifth of a teaspoonful

of dry vanilline crystal, mix well through the batch, and set it to one side while you get the outside batch ready. For this put twelve pounds of white A sugar into a clean copper pan; add two and a half pints of water and one even teaspoonful of cream of tartar; set the pan on a bright fire, stir well till the sugar is melted, and after washing down the sides of the pan, place a lid over it and let it steam for five minutes; remove the lid, and, placing a thermometer in the batch, cook it three hundred and twenty-five degrees; pour on an oiled marble and leave til it cools a little; then fold together, and continue doing so till it is cool enough to handle nicely; add a pinch of dry vanilline crystal; pull the batch over the hook till it is just partly pulled; twist the air from it, and shape or form it in a flat mass on a table in front of a good batch-warmer. In the meantime, have the egg or mallow batch turned out on a cold oiled marble, and turn it up to cool it, so that it will not be too hot and will keep its shape well. Set the mallow batch on the pulled batch, and wrap this around it; pull it out in sticks as thick as your finger, and cut on the butter-cup cutter; lay on cold marble till cold, and then pack in tin cans ready for use.

CRISP CHIPS**Butter Cocoanut Chips.**

Ten pounds of white A	One pound of butter.
sugar.	Half a pound of finely
Two and a half pints of	grated cocoanut.
water.	Yellow color.
One even teaspoonful of	Half a teaspoonful of oil of
cream of tartar.	lemon.
Cook to three hundred and	
forty degrees.	

Put ten pounds of white A sugar into a copper pan, add two and a half pints of water and one even teaspoonful of cream of tartar, set the pan on a good fire, stir well, and after washing down the sides of the pan, cook to three hundred and forty degrees; remove the pan from the fire, stir in one pound of butter, and pour all but about three pounds of the batch on an oiled marble; add to the remaining three pounds, about half a pound of finely grated cocoanut, set the pan back on the fire, and stir the cocoanut through the sugar, giving it a slight roast; then stir in a little yellow color and pour it on the oiled marble. Divide half a teaspoonful of oil of lemon between the two batches, fold each up separately till you have cooled them sufficiently to handle nicely. Flatten out the first part of the batch, lay the cocoanut batch on it, and wrap it around this,

flattening it out and placing it on the table in front of a batch-warmer; pull out in thin ribbons, and run a cutter over them to mark out chips; leave on a cool marble till cold, then break apart and they are ready for use. Use the round perfecto wheel for cutting these chips.

Filled Chocolate Chips

We give the recipe for a small ten-pound batch in these candies; yet a twenty-pound batch can be handled nicely, or even thirty pounds, if you have need for that size of a batch.

FOR THE OUTSIDE BATCH.

Ten pounds of white A
sugar.

One-half teaspoonful of
cream of tartar.

Two and a half pints of
water.

Cook to three hundred and
thirty degrees.

One-fifth teaspoonful of
vanilline crystal.

FOR THE INSIDE BATCH.

Three pounds of chocolate
coating.

One pound of flour.

One pound of finely pow-
dered sugar.

If these goods are made in summer time, cook five or eight degrees higher than in winter time. Put three pounds of chocolate coating in a steam bath, and stir till the chocolate is melted, then add one pound of flour and one pound of pow-

dered sugar, and mix well; this will thicken and will be dry and crumbly. Stir and beat it over the steam-bath for quite a long time, and the mass will get quite soft and stringy, and will spin nicely in the centre of the chip batch, or in the centre of chocolate straws. Have the outside batch prepared by putting ten pounds of mold A sugar into a copper pan, and adding a half teaspoonful of cream of tartar and two and a half pints of water. Set the pan on a good live fire, stir till well mixed, and after washing down the sides of the pan, cook to three hundred and thirty degrees; pour on an oiled marble, and leave till it cools a little around the edges; then fold together, and add one-fifth teaspoonful of dry vanilla crystal. (Have your assistant beat the chocolate mass, so that it will not set in lumps; take it from the steam-bath and cool it, so that it will not be hot enough to soften the outside batch.) Pull the outside batch till it is partly pulled, twist the air from it, and form it in a flat mass on the table in front of a batch-warmer; scrape the chocolate batch out of the pan on the flat batch, and fold this around the chocolate; flatten it out, pull out in strips or ribbons about one inch broad and quite thin, run a cutter over the ribbons and mark or cut in chips; leave on cool marble till cold, break apart, and pack ready for use.

Chocolate Butter Chips

Twenty pounds of white A sugar.	Two pounds of unsweetened liquor chocolate.
Five pints of water.	Half a pound of butter.
One teaspoonful of cream of tartar.	One-fifth teaspoonful of vanilline crystal.
Cook to three hundred and thirty-five degrees.	

Put twenty pounds of white A sugar in a copper pan, add five pints of water and one teaspoonful of cream of tartar, set the pan on the fire, stir well, and after washing down the sides of the pan, cook to three hundred and thirty-five degrees. Pour about fifteen pounds of the batch out on an oiled marble, set the pan with the balance of the batch back on the fire, stir in two pounds of unsweetened chocolate liquor and half a pound of butter, turn this batch out on the marble, and as they both cool turn them up or fold, keeping each batch separate till they are sufficiently cool to handle nicely. Add one-fifth of a teaspoonful of dry vanilline crystal to the large batch, and pull it over the hook till it is partly pulled; twist the air from it, and form it in a flat mass on a table in front of a batch-warmer. Lay the chocolate butter batch on the pulled one and fold this around the chocolate; flatten it out, pull it out in ribbons one

inch wide and quite thin, and run the chip cutter over them, marking them well; then leave on cool marble till cold, break apart and pack ready for use.

Canton Ginger Chips

Ten pounds of white A sugar.	Cook to three hundred and thirty degrees.
Two and a half pints of water.	Three pounds of preserved ginger.
Half a teaspoonful of cream of tartar.	Powdered sugar.
	Five drops of oil of lemon.

First take three pounds of fresh preserved ginger and pass it through a meat chopper or any machine that will grind it to paste; put the ground ginger into a steam-bath, warm it and add sufficient powdered sugar to dry it a little and thicken it some. Set this part of the batch to one side while you prepare the outside batch. For this, put ten pounds of white A sugar into a clean copper pan, add two and a half pints of water and a good half teaspoonful of cream of tartar, set the pan on a bright fire, stir till well mixed, and after washing down the sides of the pan, cook to three hundred and thirty degrees; pour on an oiled marble, and as it cools fold together till it is cool enough to handle nicely; then add about five drops of oil of lemon, pull over

the hook till it is partly pulled, twist the air from it, and flatten it out on table in front of a batch-warmer. Add the ginger mass, fold it around the ginger, and flatten it out; pull out in strips one inch wide; cut with the chip cutter, and leave on the cool marble till cold; then break apart, and they are finished.

Mint Cream Chips

FOR THE OUTSIDE BATCH.

Ten pounds of white A sugar.

Two and a half pints of water.

A good half a teaspoonful of cream of tartar.

Half a teaspoonful of oil of mint.

Cook to three hundred and thirty degrees.

FOR THE INSIDE BATCH.

Six pounds of white A sugar.

One pound of glucose.

One and a half pints of water.

Cook to two hundred forty-two degrees.

Half a teaspoonful of oil of mint.

First, to make a batch of cream for the centre, put six pounds of white A sugar into a copper pan, add one pound of glucose and one and a half pints of water, mix well together, and cook to two hundred and forty-two degrees; pour on a wet marble, and leave it till almost cold; then turn it to a cream, invert a pan over it and let it

mellow, which will take about half an hour; knead the batch, put it in steam-bath to warm, stirring it continually (don't get it too thin or too hot), add half a teaspoonful of oil of peppermint, and take the pan off the steam, till you have the outside ready. For this put ten pounds of white A sugar in a copper pan, add two and a half pints of water and a good half teaspoonful of cream of tartar, mix well, set the pan on the fire, and after washing down the sides of the pan, cook to three hundred and thirty degrees; pour on oiled slab, leave it till it cools a little, and fold together, continuing this till it is cool enough to handle nicely; then pull over the hook, till it is partly pulled, add half a teaspoonful of oil of peppermint, pulling through the batch, twist the air from it, and shape it in a flat mass on a table in front of a batch-warmer. Now have the cream batch turned out on the cream marble, and turn it up, getting it regular and just cool enough to work nicely (don't let the cream set in lumps, but keep stirring it continually till you are ready for putting it in the batch). Put the cream on the pulled batch, fold this around the cream, flatten it out, pull out in ribbons, and run the chip cutter over them while they are warm, to mark them in chips; leave on a cool marble, then break apart and they are finished.

Crisp Almond Chips

Fifteen pounds of white A sugar.	Cook to three hundred and thirty-five degrees.
Four pints of water.	Two pounds of Valencia almonds chopped fine.
One teaspoonful of cream of tartar.	One teaspoonful of fine salt.
	Ten drops of oil of lemon.

Chop two pounds of Valencia almonds in small pieces about the size of grains of rice. Put fifteen pounds of white A sugar into a copper pan, add four pints of water and one teaspoonful of cream of tartar, set the pan on the fire, mix well and after washing down the sides of the pan cook to three hundred and thirty-five degrees; pour on an oiled marble, and as soon as it cools a little, separate about six pounds from the batch, and knead the chopped almonds and one teaspoonful of fine salt into this six-pound batch. Add about ten drops of oil of lemon to the large part of the batch, and pull it over the hook till it is partly pulled; twist the air from it and form it in a flat batch on a table in front of a batch-warmer. In the meantime your assistant can have the almond batch turned up and cooled off in a regulated temperature—not too cold nor too hot, as this will spoil the gloss. Lay the nut batch on the pulled batch, fold this around the nut batch, flatten it out, pull it out in

ribbons one inch and a quarter wide; mark the ribbons, while hot, by running the chip cutter over them, leave them on a cool marble till cold, then break apart and pack in tin cans ready for use. These wafers should be quite glossy, if you have pulled them out cool enough.

Crisp White Walnut Chips

Make this batch in the same way, except as to color, flavor and nuts. Color it a bright rose color, use English walnut meats, chopped fine, and flavor it with about three drops of oil of rose.

Crisp Black Walnut Chips

Make this the same as the almond batch, only flavor it with teaberry oil, color the outside pulled batch a pea-green, and use American black walnut meats.

Crisp Shellbark Chips.

Make this batch the same as the almond, using shellbarks, and coloring the outside violet and flavoring with floral extract of violet.

Crisp Peanut Chips

Make this the same way as the almond batch, using roasted peanuts, coloring the outside yellow, and flavoring with oil of lemon. This will give you a nice assortment of colors and flavors.

Mallow Chips

Make this batch the same as mallow walnut cups on page thirty-six, omitting the walnuts.

Orange Jelly Chips

FOR THE OUTSIDE BATCH.

Twelve pounds of white A
sugar.
Three pints of water.
One teaspoonful of cream of
tartar.
Cook to three hundred and
thirty degrees.
Orange color.
Orange flavor.

FOR THE INSIDE BATCH.

Three pounds of white
sugar.
Half a pound of glucose.
Six ounces of cornstarch.
Three and a half pints of
water.
One even teaspoonful of
powdered tartaric acid.
Orange color.
Orange flavor.

First prepare the jelly by putting three pounds of white sugar and half a pound of glucose into a copper pan, add a little water—about half a pint. Put six ounces of cornstarch into a pan of any kind, and add three and a half pints of water; mix well. Set the copper pan on the fire,

and bring to boil, stirring well; add the starch water, and continue to cook and stir till the batch is evaporated so that the jelly will leave the fingers when you try it between thumb and finger by opening and closing them and drawing it out in a string. Add one even teaspoonful of tartaric acid, give it a little more cook, and add orange color and a few drops of oil of orange. Set the pan to one side, and then prepare the outside batch by putting twelve pounds of white A sugar in a clean copper pan, add three pints of water and one teaspoonful of cream of tartar, mix well, and cook to three hundred and thirty degrees; pour on oiled marble, and as it cools add orange color and a few drops of orange oil; fold the batch together till it is cool enough to handle nicely; pull over the hook till it is partly pulled, twist the air from the batch and form it in a flat mass on the table in front of a batch-warmer. Scrape the jelly batch out on the pulled batch, fold this around the jelly, flatten it, pull it out in ribbons, and cut with chip cutter. Leave the chips on cool marble till quite cold; then break apart ready for use. You can use orange paste instead of going to the trouble of cooking the jelly—put a five-pound box of orange paste in a steam-bath, and warm it ready for the outside batch.

Crisp Vanilla Chips

In the following we will give a variety of plain chips, which will make a good assortment for mixture, or to be kept separate.

Put fifteen pounds of white A sugar in a clean copper pan, add four pints of water and one teaspoonful of cream of tartar. Set the pan on a bright fire, mix well, and after washing down the sides of the pan, place a wooden steamer or cover over the pan and let it steam for five minutes; remove the cover, and place a thermometer into the pan and cook to three hundred and thirty degrees; pour the batch on an oiled slab, and as the edges cool fold them in, continuing to do this till it is cool enough to put on the hook. A better way is to pull the batch on the marble, as this cools it off and keeps it regular; then to finish it on the hook. This is a good plan, when you have heavy batches, as it relieves you of the weight. The gloss depends on how cold you spin it, not on how cold you put it on the hook. Now add half ounce vanilla extract. Put the batch on the hook and pull it partly, but not too dry; twist the air from the batch and shape it in a flat mass on a table in front of a batch-warmer, and pull it out in ribbons, about one and a quarter inches wide and as thin as possible; stretch this ribbon out straight on the table, run a roller

knife or a chip cutter over the ribbon while it is warm, and mark it well, then drag the ribbon onto a cold marble, and leave till cold. Work up your batch this way, then break the chips apart, and pack in tin cans ready for use.

Crisp Rose Chips

Make this batch the same as the vanilla batch, except as to flavor and color. Color it a bright rose color, and flavor it with a few drops of oil of rose.

Crisp Violet Chips

Make this the same as the vanilla batch, except as to flavor and color. Flavor it with floral extract of violet, and color it violet.

Crisp Clove Chips

Color this batch a light green, and flavor it with oil of clove. Handle it the same as the vanilla batch.

Crisp Lemon Chips

Make this the same as the vanilla batch; flavor it with oil of lemon, and color it yellow.

Crisp Orange Chips

Make this the same as the vanilla batch, except as to flavor and color. Flavor it with oil of orange, and color it with orange color.

Crisp Mint Chips

Prepare this the same as the vanilla batch, and before pulling it separate it into two parts; color one-half of the batch red and flavor it with oil of peppermint; also flavor the other part, and pull it over the hook till partly pulled; twist the air from it, and shape the clear red batch on the table in a flat mass, put the white batch on it and fold the red around the white like butter-cups. Now flatten both out, pull out and cut the same as vanilla chips.

The orange batch made this way also makes a nice chip, or crimp, or curl.

Crisp Molasses Chips

Ten pounds of white A sugar.	One full pint of molasses.
One teaspoonful of cream of tartar.	Half a pound of butter.
Two and a half pints of water.	Yellow color.
	Oil of lemon.
Cook to three hundred and forty degrees.	One teaspoonful of powdered salt.

Put ten pounds of white A sugar (or No. 1 dry hard crystal New Orleans sugar, if you can get it) in a copper pan, add one teaspoonful of cream of tartar, and two and a half pints of water. Set the pan on a good fire, stir till the sugar is melted, and after washing down the sides of the pan, cook to three hundred and forty degrees; stir in a full pint of good golden color molasses; remove the pan from the fire, and stir in a half pound of butter and some yellow color; turn the batch out on an oiled marble, and as it cools, add one teaspoonful of powdered salt and one teaspoonful of oil of lemon; fold the batch together, and when cold enough to handle, pull it over the hook till it is partly pulled; twist the air from it, form it in a flat mass in front of a batch-warmer, pull it out in thin ribbons one and one-fourth inches wide, cut or mark the ribbons while they are warm, and leave them on a cool marble till they are cold; then break apart and

pack in tin cans. This gives you a nice variety of plain crisp chips, which make a good mixture.

Crisp Crimps

This variety of crimps is made in the very same way as the above variety of chips in flavors, colors and in every way to the spinning or pulling out of the ribbons. When pulling out break the ribbons off in pieces of twelve inches long, and pass them along to two assistants, who can, with a little practice, keep one busy spinning. They are crimped in the hands in very regular shapes. Spin the batch or ribbon a little narrower than for the chips. Leave them on a cold marble till cold, and pack in large tin cans.

Crisp Curls

This variety is the same in every way as the chips. With a large curling machine having pipes four feet long, and with continual practice for one day, one spinner and one assistant can throw out perfect curls in all shades and colors you may wish. The main point is to get them on the pipes hot, and then as quickly as possible throw them off on a cool marble, straighten them

up, and leave till cold; then pack in tin cans or on trays ready for the counter. When selling, break them in short pieces, and deliver to customer in large paper bags. A full line of these goods makes a big show on the counter in dry weather.

Molasses Cream Stick

FOR THE OUTSIDE BATCH.

Ten pounds of white A sugar.
One even teaspoonful of cream of tartar.
Two and a half pints of water.
Cook to three hundred and forty degrees.
One pint of molasses.
Half a teaspoonful of oil of lemon.
Yellow color.

FOR THE INSIDE BATCH.

Ten pounds of white A sugar.
One pound of glucose.
Two and a half pints of water.
Cook to two hundred and forty-six degrees.
Two pounds of desiccated cocoanut (fine).
One-fifth teaspoonful of vanilline crystal.

First, to prepare the cream batch, put ten pounds of white A sugar in a copper pan, add one pound of glucose and two and a half pints of water, mix well, and cook to two hundred and forty-six degrees; pour on a clean wet marble, leave till partly cold, and then add two pounds of Mac. desiccated cocoanut and one-fifth teaspoon-

ful of dry vanilline crystal. Commence to cream the batch by working it briskly, turning it up in a heap with steel paddles, and working till it creams and sets in a firm mass. Turn a pan over the batch, and leave it for half an hour; remove the pan, knead the cream, place it in a copper pan, set the pan on a moderate fire, and stir till you have the batch quite warm; remove from the fire and continue to stir so that it will not set and get short. When you are nearly ready for it, turn it out on the cream marble, and keep turning it up with the paddle till it cools just enough to work nicely without chilling the outside too much, and yet is not hot enough to melt it. About this time, you must have the outside ready for the cream batch. For the outside, put ten pounds of white A sugar in a copper pan, add one teaspoonful of cream of tartar and two and a half pints of water, mix well, wash down the sides of the pan, and cook to three hundred and forty degrees; stir in one pint of molasses (good old yellow open-kettle molasses, not gluco-molasses), and turn the batch out on an oiled marble. The molasses will reduce the batch to a cook of about three hundred and twenty-five degrees. As the batch cools a little, add half a teaspoonful of oil of lemon, fold the batch together, and continue this till it is cool enough to handle nicely; then

pull over the hook till partly pulled, twist the air from the batch, and shape in a flat mass on a table in front of a back-warmer. Add the cream batch, wrap it around this, shape it in a three-cornered or triangular mass, and pull out in sticks as thick as your finger. Try to keep the corners on the sticks, and befort they cool give them a little twist, making a twisted stick. (You can also pull out in a flat stick and twist.) Leave the sticks on the cool marble till cold, mark them with a knife in pieces five inches long, break them and pack ready for use.

Orange Cream Stick

Make this batch the same way as you did the molasses cream stick, except as to cook and flavor. Cook to three hundred and twenty-five degrees. For the outside batch omit the molasses, color it a light orange, and flavor it with oil of orange. Flavor the cream centre with the grated rinds of two oranges. Work and handle it the same as the above molasses batch.

Vanilla Black Walnut Puffs

FOR THE OUTSIDE BATCH.

Fifteen pounds of white A sugar.

One teaspoonful of cream of tartar.

Four pints of water.

Cook to three hundred and twenty-five degrees.

Half ounce vanilla extract.

FOR THE INSIDE BATCH.

Three pounds of white A sugar.

Five pounds of glucose.

One pound of butter.

One pint of water.

Cook to ball.

Five pounds of black walnut meats, whole.

One teaspoonful of fine salt.

The idea of this batch is to get a large cup, or puff, full of large nuts, that will show up as a full nut candy. These puffs are very clumsy in appearance, but will show lots of nuts where they are cut off and candy eaters buy them readily. First, to prepare the inside batch, put three pounds of white A sugar in a copper pan, add one pint of water, five pounds of glucose, and one pound of butter, set on fire and stir and cook to a ball (in cold water a hard ball). Then add five pounds of large pieces of black walnut meats and one teaspoonful of fine salt; mix this well through the batch, and set the pan to one side while you prepare the outside, or, if you have an assistant, you can prepare both batches at one time. For the outside, put fifteen pounds of white A sugar in a copper pan, add one teaspoonful of cream of tartar and four pints of water, mix well together, set pan on a quick fire,

stir till the sugar is melted, and after washing down the sides of the pan, cook to three hundred and twenty-five degrees; pour on an oiled marble, and as it cools, add half ounce vanilla extract; fold the batch together, and continue doing so till it is cool enough to pull on the hook. (At this point, have the nut batch turned out on an oiled marble to cool, so that it will not be too hot for the outside batch, as in that case it will spoil the gloss.) Partly pull the batch, twist the air from it, and shape it on the table in front of the batch-warmer in a thin flat mass. It will have to be quite thin, so as to cover the centre batch, the object being to make the nuts show up rough through the thin outside batch. Now put the nut batch on the pulled batch, wrap this around the nut batch, and pull it out in strips twice as thick as your thumb. Have a roller knife set to a cut of about one and a half inches long. Cut the strips with the cutter, and leave on a cold marble till cold. Don't spin this batch too warm, as this large piece holds the heat quite a while after it is pulled, and the heat kills the gloss.

English Walnut Puffs

Make this batch the same way, only color the outside rose color and flavor it with one drop of oil of rose. Use white walnuts.

Lemon Cream-Nut Puffs

Make this batch the same as the vanilla batch, only color the outside yellow, and flavor it with lemon. Cut the cream-nuts in about five pieces. This will give you three batches of different colors and flavors, making a good assortment.

Vanilla Crisp Straws

Ten pounds of white sugar.	A	One even teaspoonful of cream of tartar.
Two and a half pints of water.		Cook to three hundred and thirty degrees.
		One tablespoonful vanilla.

Put ten pounds of white A sugar into a clean copper pan, add two and a half pints of water and one even teaspoonful of cream of tartar, set the pan on a bright fire, stir the batch well, and after washing down the sides of the pan, cook to three hundred and thirty degrees; pour on an oiled marble, and as it cools around the edges, fold together, and add one tablespoonful vanilla extract, fold the batch together, and continue this process till you have the batch cool enough to handle nicely; pull it over the hook till it is partly pulled, twist the air from the batch, shape it in a round mass on a table in front of the batch-warmer, and pull it out in straws not quite as thick as a lead pencil and about eight feet long. When each straw is pulled out, have your

assistant mark it in lengths of four or five inches. Straighten out the strips on a cold marble, leave till cold; then break apart and pack in glass jars. A good marker for these straws can be made by fastening sharp strips of brass, two inches long and one inch broad, bent in L-shape and having screw-holes, to a wooden strip, about two inches wide, three feet long and one inch thick by means of small screws; set the strips crosswise of the strip of wood about four or five inches apart, and just as long as you want your straw. This makes a light piece to handle and will cost about fifty cents. With a little practice, you can continue spinning out without breaking off the straw, and your assistant can break off on the other side of the cutter; in this way there will be no end pieces or scraps.

Crisp Rose Straws

Make this the same way as the vanilla batch, except as to flavor and color. Flavor it with a few drops of oil of rose, and color it a bright rose color; work the same as the vanilla batch.

Crisp Violet Straws

Prepare the batch the same way as the above vanilla batch, only flavor it with floral extract of violet, and color it violet.

Crisp Lemon Straws

Prepare this the same as vanilla, color it yellow and flavor it with oil of lemon.

Crisp Teaberry Straws

Prepare this the same as the vanilla batch, and work it the same way. Color it a pea-green, and flavor it with oil of teaberry. This will give us five nice shades of bright, glossy, crisp straws, which is a nice assortment for a retail store. Further on we will give a few filled straws. With the above straws we want to turn the same varieties and colors into twisted straws and curls, under the following names:

Opera Curls

Ten pounds of white sugar.	A Cook to three hundred and twenty-five degrees.
Two and a half pints of water.	One-fourth teaspoonful of dry vanilline crystal.
One even teaspoonful of	cream of tartar.

Put ten pounds of white A sugar into a small copper pan, add two and a half pints of water and

one even teaspoonful of cream of tartar, set the pan on a good live fire, stir till the sugar is somewhat dissolved, and after washing down the sides of the pan, cook to three hundred and twenty-five degrees; pour on an oiled marble and as the edges cool fold them into the batch, and add one-fourth teaspoonful of dry vanilline crystal; continue to fold together till it is cool enough to handle nicely, pull it over the hook till it is partly pulled, twist the air from it and form it in a round mass on a warm table in front of a good warm batch-warmer. Pull out in thin straws about eighteen inches long, and pass them to your assistant, who must work briskly and run the straws onto a curler while they are warm; take the curls off quickly and throw them on a cool marble to cool. It will take one or two batches to get a new hand on these curls to work briskly; have a little patience and the act will come to you all at once, and you will be able to work easily without any further trouble. You will notice that this cook is a little lower than the straws which I have just gone over; I gave this low cook as it is easy to work, but you can go higher as you get more expert at it. Now make five colors and flavors, the same as the crisp straw variety that we have just given. If you want to get the variety of colors and flavors with a less amount of

goods, take one ten-pound batch and separate it in three or four parts; flavor, color and pull them; put them together in one batch—that is, one color before the other, stick them together, roll round, pull out in straws, and curl the same as directed above. This will keep your stock down, and at the same time give you the variety.

Opera Twist

Cook, flavor, and color the same as the straw variety; the only difference between these twists and the straws is in the shape, the cuts being shorter. After you have your batch on the table in front of the batch-warmer, shape it in a long mass with three sharp edges, or in a triangular shape; pull the straws out, keeping them in the three-cornered shape, break off in three-foot lengths, and let your assistants twist them; leave them on the table to cool. After you have the batch all spun out and twisted, shape the twists up in a straight pile, or leave them on the table, one or two twists deep. Now with a large, sharp knife, cut or chop over the lot, as you would cut caramels, or, holding your knife as you

do when cutting caramels, cut them in lengths of two or three inches. Lay them loosely in tin cans, ready to turn out on trays on the counter.

Chocolate Filled Straws

FOR THE OUTSIDE BATCH.

Ten pounds of white A
sugar.

One even teaspoonful of
cream of tartar.

Two and a half pints of
water.

Cook to three hundred and
twenty-eight degrees.

One-fourth teaspoonful of
vanilline crystal.

FOR THE INSIDE BATCH.

Three pounds of chocolate
coating.

One pound of flour.

One pound of powdered
sugar.

I give a small ten-pound batch of these straws; but a thirty-pound batch can be worked with ease after you have had some experience in their handling. A larger batch holds the heat better, and keeps regular more easily than a small batch. You can also cook this batch five degrees higher after you have had some practice. First put three pounds of chocolate coating into a round-bottom copper pan, set the pan over a smaller pan of hot water on a moderate fire, making a steam-bath, add one pound of powdered sugar and one pound of flour, and mix well; this will thicken and be crumbly, owing to the moisture in the sugar and flour. Continue to stir and beat over the fire

till the chocolate becomes soft and stringy. This will spin nicely. Remove the steam-bath from the fire, and prepare the outside batch by putting ten pounds of white A sugar in a copper pan; add one even teaspoonful of cream of tartar, and two and a half pints of water. Set the pan on a bright fire, stir till the sugar is partly dissolved, and, after washing down the sides of the pan, cook to three hundred and twenty-eight degrees; pour on an oiled marble.

Now take the pan of chocolate from the steam-bath, and beat it continually to keep it regular, and to cool it off a little. As the outside batch cools around the edges, fold it together, add one-fifth of a teaspoonful of dry vanilline crystal, and pull the batch on the marble till it is cool enough to finish on the hook. This pulling on the marble keeps it regular, and is quite a help on a large batch. Pull over the hook till it is partly pulled or till it is just white enough, then twist the air from it, shape it on the table in front of a hot batch-warmer, flatten it out, and scrape the chocolate out of pan on it. Have the batch about twenty inches long. Lift up the edges on either side at the same time, and join them together, covering the chocolate, as this will not stand wrapping like a cream batch. Pull out in long straws, and mark with a straw-marker (fol-

lowing the directions I gave for vanilla crisp straws). Straighten them out on a cool marble with a long wooden strip the length of the marble; shove them to the rear, and continue this way of working till you have pulled out the entire batch. The spinner can keep a continuous straw without breaking it off, and the helper can break the marked length after he has a straw long enough for the marble. In this way you will avoid broken pieces or scraps. If you put the powdered sugar and flavor in a dry room a few hours before you wish to use it, it will work better, as the moisture thickens the chocolate.

Dover Straws

FOR THE OUTSIDE BATCH.

Ten pounds of white A
sugar.

One even teaspoonful of
cream of tartar.

Two and a half pints of
water.

Cook to three hundred and
thirty degrees.

Half a teaspoonful of oil of
lemon.

FOR THE INSIDE BATCH.

Four pounds of peanut but-
ter.

Put four pounds of shelled peanuts into a peanut roaster and roast till brown; take them from the roaster, let them cool, and then in a sieve rub

them till the skins are removed; pass the nuts through a sausage grinder, grinding them to a smooth paste or butter, and putting them through the second or third time till they get quite thin, so that they will spin on inside batch; place the peanut butter in a steam-bath, and stir till the outside batch is ready, so as to have them warm and working smoothly; don't let the butter set, or it will shorten so that it will not spin. Now put ten pounds of white A sugar, one even teaspoonful of cream of tartar, and two and a half pints of water into a copper pan, cook to three hundred and thirty degrees, pour on an oiled marble, and as it cools fold together; add half a teaspoonful of oil of lemon, and when cool enough to handle nicely, pull over hook till partly pulled, twist the air from the batch, and shape on table in front of a batch-warmer in a flat mass; add the peanut paste, fold it over this, and pull out in straws, and cut or mark with straw-marker; leave on marble till cold; then break apart and pack in tin cans ready for use. While you are pulling out these straws, keep rolling the main batch as much as possible, so as to keep the peanuts from lumping.

Filbert Straws

Make a straw in the same way as the above, only use roasted filberts instead of peanuts.

Vanilla Creamed Filled Straws

FOR THE OUTSIDE BATCH.

Ten pounds of white A
sugar.

One even teaspoonful of
cream of tartar.

Two and a half pints of
water.

Cook to three hundred and
thirty-five degrees.

One tablespoonful vanilla
extract.

FOR THE INSIDE BATCH.

Four pounds of white sugar.
One pint of water.

Two pounds of glucose.

Cook to two hundred and
forty-six degrees.

Vanilla flavor.

Put four pounds of white sugar into a copper pan, add one pint of water and two pounds of glucose. Set the pan on the fire, stir till the sugar comes to a boil, and cook to two hundred and forty-six degrees; pour on a clean wet marble, leave till only partly cooled, and then add one teaspoonful vanilla extract; work briskly till turned to a cream, cover up and let it mellow. If the batch is hot, you can put it on the outside batch from the marble, but if cool, put it into a steam-bath to warm it; stir it, return it to the cream marble, and keep turning it with a paddle, so as to keep it from setting and to cool it off sufficiently not to heat the outside batch too much. Have the outside batch ready at the same time that you have the cream batch ready. For the outside, put ten pounds of white A sugar and one even teaspoonful of cream of tartar into a

copper pan, add two and a half pints of water, and cook to three hundred and thirty-five degrees; pour on an oiled marble and leave till slightly cool; fold together, add one tablespoonful vanilla extract, and fold together again till it is cool enough to handle nicely; then pull over hook till partly pulled, twist the air from the batch, and shape in a flat mass on a warm table in front of a batch-warmer. Add the cream batch, fold it around this, pull out, and mark with straw-marker; leave on cool marble till cold, and they are ready for use.

Lemon Butter Straws

FOR THE OUTSIDE BATCH.

Ten pounds of white A
sugar.
One even teaspoonful of
cream of tartar.
Two and a half pints of
water.
Cook to three hundred and
thirty degrees.
Half a teaspoonful of oil of
lemon.
Lemon color.

FOR THE INSIDE BATCH.

One pound of sugar.
Three pounds of glucose.
Half a pint of water.
One pound of butter.
Cook to ball.
Oil of lemon.
One teaspoonful of pow-
dered tartaric acid.

Put one pound of white sugar in a copper pan, add three pounds of glucose, half a pint of water

and one pound of butter. Set the pan on the fire, stir, and cook to a good ball or to a hard ball in cold water; set the pan off the fire. To prepare the outside batch put ten pounds of mold A sugar in a copper pan, add one even teaspoonful of cream of tartar and two and a half pints of water. Set the pan on a brisk fire, mix well, and after washing down the sides of the pan, cook to three hundred and thirty degrees; pour on an oiled marble, leave till it cools around the edges, and then fold together, continuing to do this till it is cool enough to handle nicely; add half a teaspoonful of oil of lemon and yellow or lemon color; pull over the hook till partly pulled, twist the air from the batch, and shape it on a warm table in front of a batch-warmer in a flat mass. Now your assistant can have the butter batch scraped out on an oiled marble. Add to the butter batch a little oil of lemon and one teaspoonful of powdered tartaric acid, mix them well through, and cool it off so that it will not heat the outside batch too much, yet do not have it so cold as to chill the outside batch. Lay the butter batch on the outside, and fold this around it; roll, pull out in thin straws, and mark with straw-marker; leave on cool marble till cold, break apart and pack in tin cans or glass jars. Make these straws in a variety of colors and flavors, the same as crisp straws, which we gave a few pages back.

Orange Jelly Straws

FOR THE OUTSIDE BATCH.

Twelve pounds white A
sugar.
Three pints of water.
One teaspoonful of cream of
tartar.
Cook to three hundred and
twenty-five degrees.
Orange color.
Orange oil.

FOR THE INSIDE BATCH.

Four pounds of sugar.
One pound of glucose.
Half a pound of starch.
Four pints of water.
One teaspoonful of tartaric
acid.
Orange oil and color.

If you have a fresh five-pound box of orange paste on hand, put it in a steam-bath and warm it up for the inside batch; if not, prepare the inside in the following way: Put four pounds of white sugar into a large copper pan, add one pound of glucose and one pint of water, set the pan on the fire, and stir till the batch comes to a boil. Have half a pound of cornstarch dissolved in three pints of water; pour this into the batch, stir, and cook till the jelly will leave the fingers when tried between the thumb and finger; add one teaspoonful of powdered tartaric acid, cook a little longer, and set pan off the fire while you prepare the outside batch. Be sure to use a large pan for the above batch, as it boils up very lively after the starch is put in. For the outside batch, put twelve pounds of white A sugar in a copper pan, add three pints of water, one teaspoonful of cream of tartar, mix the batch well together, and cook to three hundred and twenty-five degrees. By

this time have the jelly batch colored with orange color, flavored with oil of orange, and turned out in a tray of starch to cool, so that you can handle it, and so that it will not be so hot as to heat the outside batch. Pour the outside batch on an oiled marble, and, as it cools around the edges, fold together, add orange color, and flavor with oil of orange. Continue to fold together till it is cool enough to pull on hook, partly pull it, twist the air from the batch, and shape it in a flat mass in front of a batch-warmer; add the jelly, fold the pulled batch around it, pull out in straws, and mark with a straw-marker, leaving it on the cool marble; then break and pack.

Crisp Vanilla Butter Kisses

Twenty pounds of white A sugar.	Cook to three hundred and fifteen degrees.
Five pints of water.	One pound of butter.
One large teaspoonful of cream of tartar.	One tablespoonful of fine salt.
The seeds of one vanilla bean.	

Put twenty pounds of white A sugar into a copper pan, add five pints of water, one large teaspoonful of cream of tartar, set the pan on a bright fire, mix well together, wash down the sides of the pan, and cook to three hundred and fifteen degrees; stir in one pound of good butter; remove from the fire, pour on an oiled slab, and as the batch cools, add one even tablespoon-

ful of fine salt and the seeds of one vanilla bean; fold the batch together, and when cool enough for pulling place it on hook and pull till quite well pulled, or till it is almost stiff—just so it is warm enough to work; leave all the air in the batch you can; take from the hook, shape in a round batch in front of a batch-warmer (don't roll smooth, but leave it rough in appearance), pull out in sticks a little thicker than your thumb, and cut on butter-cup cutter in kisses; throw on cold marble, and leave till cold; then pack in tin cans or glass jars.

Crisp Maple Butter Kisses

Twelve pounds maple sugar.	Cook to three hundred and
Eight pounds of white sugar.	fifteen degrees.
Five pints of water.	One pound of butter.
One teaspoonful of cream of tartar.	One even tablespoonful of fine salt.

Prepare this batch, and work it the same as crisp vanilla butter kisses.

Crisp Molasses Butter Kisses

Ten pounds of white A sugar.	Cook to three hundred and forty degrees.
Two and a half pints of water.	One full pint of molasses.
One full teaspoonful of cream of tartar.	One pound of butter.
	Yellow color.
	Oil of lemon.
	One teaspoonful of fine salt.

Put ten pounds of white A sugar into a copper kettle, add two and a half pints of water and one

full teaspoonful of cream of tartar, mix well together, and cook to three hundred and forty degrees; add one full pint of molasses, one pound of butter, and some yellow color; cook the molasses and butter well through the batch; turn out on an oiled marble, and as it cools, add half a teaspoonful of oil of lemon and one teaspoonful of fine salt; fold together, and pull over hook till cool, or just so there is sufficient heat in the batch to get it out; shape on a warm table, pull it out in sticks as thick as your thumb, cut on buttercup cutter, and lay on cool marble to cool; then they are finished.

Crisp Honey Butter Kisses

Twelve pounds of white A sugar.	One pint of clear honey.
Three pints of water.	One pound of butter.
One teaspoonful of cream of tartar.	Color with burnt sugar.
Cook to three hundred and forty degrees.	Two drops of oil of rose.
	One teaspoonful of fine salt.

Put twelve pounds of white A sugar into a copper pan, add three pints of water and one teaspoonful of cream of tartar, mix well, and cook to three hundred and forty degrees; stir into the batch one pint of clear honey, set the pan off the fire, and stir in one pound of butter and a little caramel color or burnt sugar; pour on an oiled

slab, and as it cools around the edges, fold together, add two drops of oil of rose (this is what the bees flavor their honey with) and one teaspoonful of fine salt; continue to fold together till it is cool enough to handle; then pull over the hook till quite well pulled and light and full of air, shape on a warm table in a round batch, pull out in sticks as thick as your thumb, and cut on butter-cup cutter; leave on cold marble till cold; then pack in tin cans ready for use. Try to have the batch rough, with ribs showing on it, as this will make it crisp and brittle.

Crisp Mint Kisses

Twenty pounds of white A sugar.	Cook to three hundred and thirty-five degrees.
Five pints of water.	Oil of peppermint.
One teaspoonful of cream of tartar.	Red color.

Put twenty pounds of white A sugar into a copper pan, add five pints of water and one teaspoonful of cream of tartar, set the pan on the fire, stir till the sugar is partly dissolved, wash down the sides of the pan, place a wooden cover over the pan, and let it steam for about five minutes; remove the cover, place a thermometer into the batch, and cook to three hundred and thirty-five degrees; pour on an oiled slab, leaving about two

pounds of the batch in the pan. To this add a little red color, mix through the sugar, and warm a little over the fire; pour out on marble, and as this red batch cools fold it together, and lay on warm table in front of a batch-warmer, spreading a little flour on the table to keep the color from sticking to it; fold the large batch together, add enough oil of peppermint to flavor it well, and pull over the hook; when well pulled, twist the air from the batch, and shape it in a round mass in front of a batch-warmer. Knead the red colored batch up to get it regular, roll it around, pull it out in thin sticks, and stripe the large batch with it; then pull out in sticks as thick as your thumb, cut on butter-cup cutter, throw on a cool marble to cool, and pack in tin cans. In warm sticky weather, I cut this kiss larger and wrap it in wax paper like salt-water taffy, as crisp mint candy is very salable in summer time if you can keep it dry.

Crisp Mint Plait

Fifteen pounds of white A sugar.	Cook to three hundred and thirty degrees.
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Four pints of water.	One teaspoonful of oil of
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One even teaspoonful of cream of tartar.	peppermint.
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Put fifteen pounds of white A sugar into a copper pan, add four pints of water and one even teaspoonful of cream of tartar, set the pan on a live

fire, and after washing down the sides of the pan, cook to three hundred and thirty degrees; pour on an oiled marble, and as it cools fold together, continuing to do so till it is cool enough to pull; add one teaspoonful of oil of peppermint; pull over the hook till well pulled, shape it on warm table in front of a batch-warmer, pull out in small sticks about the size of a lead-pencil, or a little thicker, and break off in pieces about twelve inches long; now form small plaits of this, and lay on cool marble. Pack in glass jars. These small plaits will eat crisper than the large plaits that are usually made.

Crisp Ginger Plait

Make this batch in the same way, only flavor with oleoresin of ginger instead of mint.

Crisp Spearmint Plait

Make this the same as the mint batch, except as to flavor and color; flavor with oil of spearmint, and color it a light green.

Cream Mint Puffs

Fifteen pounds of white A sugar.	Cook to two hundred and eighty degrees.
Four pints of water.	One teaspoonful of oil of
One small teaspoonful of cream of tartar.	peppermint.

Put fifteen pounds white A sugar into a copper pan, add four pints of water and one small

teaspoonful of cream of tartar, mix the batch together, wash down the sides of the pan, and cook to two hundred and eighty degrees; pour on an oiled and cool marble, and fold together till partly cool, then add one teaspoonful of oil of peppermint and pull the batch over the hook till quite well pulled, then form in a round batch on a clean table and pull out in strips thicker than your thumb, cut on butter-cup cutter and leave lay on a cool marble till cold, then have trays with wax paper on or pulverized sugar, throw the puffs on these trays and leave over night, or till they are turned, then pack in tin cans and shut up tight and leave for two or three days till they are quite mellow, then they are ready for use. The same puffs can be put in crystal syrup after they have turned and crystallized, which will mellow them, but the canning up is a very good way.

Cream Vanilla Puff

Make this batch the same way except the flavor; use half ounce vanilla extract; add it just before pulling.

Cream Orange Puffs

Make this batch the same as the mint puffs, only add the grated rinds of two oranges and five drops of oil of orange, and color it orange.

Cream Chocolate Puffs

Prepare and work this the same as the mint batch, except as to flavor. Use one full teaspoonful of cream of tartar, as this batch is liable to turn while you are working it. Cook it the same, stir in two pounds of unsweetened liquor chocolate, pour on cool oiled marble and finish the same as the mint batch.

Cream Rose Puffs

Prepare this batch the same as mint, color it rose, and flavor with oil of rose.

Vanilla Rock

Twenty pounds of white A	Cook to three hundred and
sugar.	thirty-five degrees.
Five pints of water.	Half ounce vanilla extract.
One teaspoonful of cream of	
tartar.	

Put twenty pounds of white A sugar into a copper pan, add five pints of water and one teaspoonful of cream of tartar, set the pan on a good strong fire (avoid slow fires for hard candies, as the batch will be sticky if it cooks too long), stir till the sugar is partly dissolved, and after washing down the sides of the pan, cook to three hundred and thirty-five degrees; pour on an oiled marble, and as it cools add half ounce vanilla ex-

tract, and fold the batch together; separate about four pounds of it and partly pull this over the hook, twist the air out, and shape it in a very thin batch on a warm table in front of a batch-warmer. In the meantime, have the main clear batch cooled off enough to handle nicely, lay it on the pulled batch and fold this batch around the clear; pull it out in round sticks as thick as your thumb, and leave on the cold marble till cold. You can have the stick round or square. If you wish a square rock, have two long iron bars fastened on the table three-fourths of an inch apart, and as you pull the round sticks out, press them in between these bars with your hands, take them out and keep shaping them square upon the cold marble till they are cold; chip or chop them into rocks three-quarters of an inch long by passing them over an iron bar with sharp edges and cutting them off with a thin knife, which, with a little practice, can be very easily done. The tool manufacturers may soon have a press by which to square these sticks, something on the butter-cup style.

Lemon Rock

Prepare this batch the same as the vanilla rock, except as to color and flavor; color the clear centre a bright yellow or lemon color, and flavor it with oil of lemon.

Phosphate Rock

Make this the same as the vanilla batch, flavor it with vanilla, add two ounces powdered tartaric acid, and work it the same, or use one ounce acid of phosphate.

Orange Rock

Work this batch the same way you do the vanilla, except as to color and flavor; color the clear centre a deep orange, and flavor it with oil of orange.

Anise Seed Rock

Prepare this the same as the vanilla batch, except as to color and flavor; color the centre clear batch dark red, and flavor it with oil of anise seed; have the outside pulled white, and finish it the same as the vanilla.

Barley Rock

Make this batch the same as the vanilla, flavor with vanilla and a little oil of lemon, and work the same.

Wild Cherry Rock

Prepare this batch the same as the vanilla, color the centre red and flavor it with oil of bitter almonds and powdered orris root ; finish it the same as the vanilla batch.

With the above we have a nice assortment of clear rocks, and in the following we will give a couple of nut rocks which are also good-selling candies.

Peanut Rock

Twenty pounds of white A	One pint molasses.
sugar.	Half a pound of butter.
Five pints of water.	One teaspoonful of fine salt.
One large teaspoonful of	Three pounds of Spanish
cream of tartar.	peanuts.
Cook to three hundred and	One teaspoonful of oil of
thirty-five degrees.	lemon.

Put three pounds of Spanish peanuts into a peanut roaster and roast till brown ; turn out into a sieve or onto a cool marble, and as they cool run a rolling pin over them to crush them a little, at the same time breaking the thin skins from the nuts ; place them in a dishpan and toss them up and down in the pan quite vigorously, so as to blow the skins from them, continuing this till you have them clean. Put twenty pounds of white A sugar into a copper pan, add five pints of water and one large teaspoonful of cream of tartar, mix

well and cook to three hundred and thirty-five degrees; pour about five pounds of the batch on the oiled marble; set the pan with the balance of the batch back on the fire, add one pint of good molasses, cook and stir it well through the batch; add half a pound of butter, and after stirring through the batch add the three pounds of crushed peanuts, and turn out on an oiled marble; add a small quantity of fine salt, dividing one teaspoonful between the two batches. As the first part cools a little, pull it well over the hook, twist the air from it, and shape it in a flat mass in front of a batch-warmer. Have the nut batch folded together till it is cool enough to handle, then lay it on the pulled batch, wrap the pulled batch around it, pull it out in sticks as thick as your finger, and roll them on the cool marble till cold. Take one of the sticks at a time in your left hand, and pass it over an iron bar, chipping the rocks off with a knife held in the right hand. After you have the batch all chipped or cut into rocks, pack ready for use.

Walnut Rock

Prepare and work this batch the same as the peanut rocks, except that the nuts used are American black walnuts, and that the outside is colored pink or rose color, and flavored with oil of wintergreen.

Clear Lime Drops

Twenty pounds of white A	Four ounces of powdered
sugar.	tartaric acid.
Five pints of water.	Half an ounce of oil of lime.
One teaspoonful of cream of	Half an ounce of oil of
tartar.	lemon.
Cook to three hundred and	Blue color.
forty degrees.	

Have four ounces of powdered tartaric acid rubbed down fine. Put twenty pounds of white A sugar into a bright copper pan, add five pints of water and one teaspoonful of cream of tartar. Set the pan on a brisk fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan, and placing a cover over it allow the batch to boil and steam for five minutes; remove the cover, and place a thermometer into the batch, and cook to three hundred and forty degrees; pour on an oiled marble, drop a little liquid blue on the batch, and with a palette knife mix it with the hot sugar; then turn in the edges of the batch, add four ounces of powdered tartaric acid, and pour on the acid half an ounce of oil of lime and half an ounce of oil of lemon; fold the batch together and continue to fold and knead it till you have the acid and color well mixed through it; keep turning it up till it is cool enough to handle, and then, with a pair of shears, cut off one or two pounds of the batch at a time, and

pass it through the tablet machine; let them lie on a cold marble till cold, then throw them into a sieve, and sift a little, not till you have dulled the clearness of the drop, but just so as to separate the fine particles. Pack in tin cans or glass jars. In warm weather in order to keep them from clinging in a lump, you can sugar them a little by putting them from the sieve into a large pan, dipping your hands in water, and rubbing them through the drops till they are a little sticky; then throwing a couple of handfuls of granulated sugar into the pan, and stirring well. This will be just enough to keep them so that they can be handled nicely, and yet be a clear and bright color. The main point is not to put so much sugar on them as to make them look too white or heavily sugarcoated. Now as to the color, I say use blue color, as the extra high cook causes the batch to be yellow, and yellow and blue make a good green. I often drop a little yellow color in a batch while cooking, then add the blue on the marble. In this way I can have a more yellowish green, which some like better than a blue green. The extra high cook is necessary to keep the batch from turning in warm weather. As to the flavor—using lemon flavor only and making the batch a little stronger with the acid, or using more of it than you use in a lemon batch, will make a difference between the

two, and is liked by the majority of the candy eaters; or, in other words, make a green drop highly flavored with lemon and acid for a lime drop, and a yellow drop with less lemon and acid for a lemon drop; this will please most all of your trade. Blue color will cook out if put in the boiling batch, or it will form fine crystals which will not always show to good advantage in your batch; therefore you should add the blue on the marble.

Clear Lemon Drops

Prepare and work this batch the same as the lime batch, except as to color, flavor and acid. Use three ounces of tartaric acid to a twenty-pound batch, drop a little yellow color into it while cooking, and use half an ounce of oil of lemon.

Clear Orange Drops

Make this batch the same as the lemon, only using a little oil of orange, and coloring it orange.

Clear Red Orange Drops

Work this batch the same, except as to color and flavor. For a twenty-pound batch use red color, add the three ounces of powdered tartaric acid, one teaspoonful of oil of lemon, one teaspoonful oil orange, and half a teaspoonful of dry vanilline crystal; fold together, and work the same as the lime batch till finished.

Clear Anise Seed Drops

Prepare this batch the same as the lime batch, omitting the acid color and flavor, and coloring it dark red and flavoring it lightly with oil of anise seed. Finish the same as lime drops with the granulated sugar.

Clear Barley Drops

Prepare this the same as the lime batch, except as to flavor, color and acid. To make a plain drop, flavor a twenty-pound batch with a few drops of oil of lemon, not enough to taste much, add a half teaspoonful of dry vanilline crystal, and finish same as lime drops.

Clear Violet Drops

For a twenty-pound batch, colored violet and flavored with floral extract of violet, use two ounces of powdered tartaric acid, run through a very small drop machine, and put in a sieve; steam over hot water, throw into extra fine granulated sugar, put back in the sieve, and steam till the sugar brightens a little; throw on trays, set in a dry place to dry, and then pack. This will give you a clear crystal drop.

Clear Horehound Drops

Twenty pounds of white A	Red color.
sugar.	Horehound tea or
Five pints of water.	Horehound paste.
Cook to three hundred and	
forty degrees.	

First place a good handful of horehound herb in a small pan, put about three pints of water on it and simmer over the fire till the horehound is well cooked, or till you have evaporated about one quart of the water; set the pan off the fire let it cool; then strain, and squeeze the horehound, getting out all the strength you can. Put twenty pounds of white A sugar in a copper pan, add five pints of water and one teaspoonful of cream of tartar, cook on a brisk fire, and when cooked to about three hundred and thirty-five degrees, add slowly the horehound tea and red color; continue the cooking to three hundred and forty degrees; pour on an oiled marble, and as it cools fold together, run through a drop machine and leave on cool marble till cool; then pack or sugar them, the same as the lime drops.

Horehound and Wild Cherry Drops

Prepare and work this batch the same as the horehound, only add half an ounce of powdered

orris root and oil of bitter almond, just enough to flavor it a little; add these on the marble, and then work the same.

Cough Drops

Twenty pounds of white A sugar.	One tablespoonful of powdered charcoal.
Five pints of water.	One teaspoonful of oil of peppermint.
One teaspoonful of cream of tartar.	One teaspoonful of oil of wintergreen.
Cook to three hundred and forty degrees.	One-fourth teaspoonful of oil of anise seed.
Two ounces of powdered licorice.	

Put twenty pounds of white A sugar into a copper pan, add five pints of water and one teaspoonful of cream of tartar, cook on bright fire to three hundred and forty degrees, and pour on oiled marble; add two ounces of powdered licorice, not powdered root, but powdered extract of licorice, to which you have added one teaspoonful of oil of peppermint, one teaspoonful of oil of wintergreen, one-fourth teaspoonful of oil of anise seed, and one tablespoonful powdered charcoal; fold the batch together while quite warm, and continue to knead and fold till well mixed; pass through drop machine, leave on cold marble till cold, and pack ready for use.

Capsicum Cough Drops

To prepare a twenty-pound batch, cook the same as the above, and after you have it out on the marble, add one tablespoonful of red pepper, or enough pepper to make the batch taste quite hot. This will depend on how fresh and strong the pepper is that you use. Flavor with oil of anise seed. Finish the same as the above drop.

Peppermint Stick Candy

Twenty pounds of white A sugar.	Cook to three hundred and thirty degrees.
Five pints of water.	One teaspoonful of oil of peppermint.
One even teaspoonful of cream of tartar.	Red color.

Put twenty pounds of white A sugar into a copper pan, add five pints of water and one teaspoonful of cream of tartar. Set the pan on the fire and stir till the batch comes to a boil; then wash down the sides of the pan, place a cover over it, let it steam for five minutes, then remove the cover, place a thermometer into the batch, and cook to three hundred and thirty degrees (cook five degrees higher in summer); pour the batch on an oiled marble, leaving about one and a half pounds of the batch in the pan; to this add some liquid red color, stir through the sugar, warm the pan a little, and turn the red candy out on the

oiled marble. As this red batch cools fold it together and lay it on the warm table in front of the batch-warmer, first adding a little flour on the table. Now fold the main batch together, add one teaspoonful of oil of peppermint, partly pull the batch over the hook, twist the air from it, and shape it on the warm table in a very even round batch, not too long. Let your assistant keep the batch in good shape while you knead the red batch; roll it round, pull it out in strips a little thicker than a lead pencil, lay them on the batch about two inches apart and very regularly, as you must have a nice regular-striped stick. Roll and warm the end of the batch over the fire, and commence to roll and twist the stick, pulling it out very regular, and twisting just enough while spinning to get a nice regular-striped stick. Spin out in sticks six or seven feet long, and let your assistant roll this on a cool marble at the end of the table. Don't allow it to be stretched or rolled out of shape; it is just as easy to have a nice stick as it is to have a haphazard one. When you have the batch all spun out, you can cut it with a pair of shears by running the shears under each stick across the marble, and cutting or breaking off in the lengths you wish to have. It is usually cut so it will run twenty sticks to the pound. If you want to be very careful about the length of the

sticks or the regularity of the lengths, you can mark it by drawing a pen knife over two or three sticks at a time, pulling it to the end of the marble, and breaking off at the mark. This will give you a stick very regular in length. Now pack on end in tin cans. This batch will make plain or be a guide for making a large number of pulled batches of different flavors and colors. We will just give you a couple of clear batches, which will close the stick candy recipes.

Lemon Stick Candy

Twenty pounds of white A	Cook to three hundred and
sugar.	forty degrees.
Five pints of water.	Flavor oil of lemon.
One even teaspoonful of	
cream of tartar.	

Put twenty pounds of white A sugar into a copper pan, add five pints of water and one even teaspoonful of cream of tartar, cook the batch to three hundred and forty degrees, pour out on an oiled marble, and as it cools, fold it together; separate two pounds from the batch, which you can pull over the hook for a broad white stripe; add oil of lemon to the main batch for flavor, fold it together, and continue this process till it is cold enough to hold its shape; form it in a round batch on the table in front of a batch-warmer. Have the pulled candy pulled out in a flat piece about

four inches wide. Cut this in two, making two strips four inches wide, which lay on top and bottom of the batch; then work same as the mint batch.

Lime Stick Candy

Make this the same as the lemon batch, except as to color and acid; color it a clear green, and add four ounces of powdered tartaric acid and half an ounce of oil of lemon to clear the batch; stripe it with the white batch, same as the lemon stick, and work it the same as the mint batch.

Assorted Clear Stick Candy

Make a large batch the same size as the lemon batch, separate it in three parts, color and flavor one lime, one lemon, and one red orange; put these three batches together in one, one color in front of the other, stripe over the whole with two broad pulled white stripes like the lemon batch, spin out and work the same as mint stick. This will give you quite a little variety with one cook and one handling. You can also make the small pipestem sticks out of this mixed batch.

Under the name of nougat goodies we will give a variety of nut candies rolled out in flakes, which, when mixed together or placed beside each other on the counter, will make rich-looking nut candies for the retail store, as the nuts will make different shades of batches.

Black Walnut Nougat Goodies

Fifteen pounds of white A sugar.	Cook to three hundred and forty-five degrees.
Four pints of water.	Ten pounds of black walnut meats.
One teaspoonful of cream of tartar.	One tablespoonful fine salt.

Pick over ten pounds of black walnut meats, getting out all the shells. Then put fifteen pounds of white A sugar in a copper pan, add four pints of water and one teaspoonful of cream of tartar, set the pan on a bright fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan, cook to three hundred and forty-five degrees; remove the pan from the fire, add the ten pounds of nuts, stir well, add one tablespoonful of fine salt, and turn the batch out on oiled marble, spreading till it cools a little then turn the batch up into a heap, and cut or pull from it about three pounds at a time; roll it out thin, turn it over so the cool side will be on top, continue to pull out in very thin flakes half as large as your hand, and leave it to cool; then cut three more pounds from the batch, work it the same way, and continue this process till you have worked out the whole batch; then pack in cans ready for use. This extra high cook will give you a good crisp nougat taste, and will keep the batch from turning. The salt acts on a batch a

little like soda, making it more honeycombed, and, at the same time it does not burn like soda, and has a little flavor of butter; it also improves the nuts to eat them with salt.

English Walnut Nougat Goodies

Prepare and work this the same as the above walnut batch, except that the nuts used are English walnuts instead of American black walnuts.

Almond Nougat Goodies

Work this the same as the black walnut batch, only using almonds instead of walnuts, and flavoring with a little oil of lemon.

Shllbark Nougat Goodies

Prepare and work this the same as the walnut batch, only use shellbark meats instead of walnuts.

Peanut Nougat Goodies

This batch should be worked differently from the other nut batches, as it will be more like a peanut brittle, which we will give later on in the book with other peanut brittles. To make this batch, put fifteen pounds of white A sugar (take

the soft sugar from centre of barrel) into a copper pan, set the pan on the fire with the dry sugar, putting it down deep in the furnace so it will not dry on the sides of the pan; don't have too slow a fire; stir rapidly till the sugar is almost dissolved, remove the pan from the fire and continue to stir till the sugar is all melted; set on fire again and add slowly twelve pounds of Spanish peanuts; continue to stir till the peanuts are almost roasted, remove from the fire and continue to stir till the peanuts are a little browned, remembering that they will continue to color up a little after they are out on the marble. Now add a small handful of salt and half a pound of butter, stir well, turn out on the marble, and work the same as the walnut batch. This way of working out the batch gives you each piece regular with the nuts, and helps to have it entirely thin.

Cocoanut Nougat Goodies

This batch is like roasted cocoanut. First have ready eight pounds of dry shaved cocoanut or large sliced or chipped cocoanut. Put twelve pounds of white A sugar into a copper pan, add three and a half pints of water and one teaspoonful of cream of tartar and cook to three hundred and forty degrees; add gradually the eight pounds of chipped cocoanut, stir till this cocoanut is

slightly brown, remove from the fire, and continue to stir till it is brown enough to look well; then add a little salt and half a pound of butter, mix through the batch; turn it out on the marble, and as it cools, turn it up together in a heap; pull it apart with knives in flakes half as large as your hand, and when it is cool, it is ready for use. Don't roll these flakes, but stretch them as thin as possible.

This will give you a nice line for a special show of nut candies.

Lemon Butter Taffy

Ten pounds of white A	Cook to three hundred and
sugar.	forty degrees.
Two and a half pints of	One pound of butter.
water.	One teaspoonful of fine salt.
One teaspoonful of cream of	One teaspoonful of oil of
tartar.	lemon.

Put ten pounds of white A sugar in a copper pan, add two and a half pints of water and one teaspoonful of cream of tartar, set on fire, mix well, and cook to three hundred and forty degrees; remove the pan from the fire, add one pound of butter cut in four or five pieces so it will mix with less stirring, one teaspoonful of fine salt and one teaspoonful of oil of lemon, and mix well; pour out on an oiled marble, spread it out evenly with a palette knife, run a batch knife under the

edges, and mark or cut with a roller knife in squares of one and a half inches. As the batch cools run the batch knife under it and loosen it from the marble, and when cold break apart, and pack in cans, or, in warm weather, wrap in wax paper.

Chocolate Butter Taffy

Prepare and work this batch the same as the lemon, only use one and a half teaspoonfuls of cream of tartar, and one and a half pounds of liquor chocolate. Have the chocolate shaved down fine, and add it with the butter. Finish the same as the lemon batch.

Everton Taffy

Ten pounds of white sugar.	A	Cook to three hundred and forty-five degrees.
Two and a half pints of water.		One pint of yellow molasses. One pound of butter.
One large teaspoonful of cream of tartar.		One tablespoonful of fine salt.

Put ten pounds of white A sugar in a copper pan, add two and a half pints of water and one large teaspoonful of cream of tartar, set on a bright fire, stir till the sugar is partly dissolved, and cook to three hundred and forty-five degrees; stir in one pint of good yellow molasses, remove from the fire and add one pound of butter and one

tablespoonful of extra fine salt; stir well through the batch, turn out on oiled marble and with a palette knife spread out thin and evenly; as it cools run a knife under the edges of the batch, mark with a roller knife in squares of one and a half inches, and later run the knife over it a second time, cutting a little better; then as it cools still further, run a knife under the batch—to loosen it from the marble; break apart and it is ready for use.

Vanilla Taffy Wafers

Eight pounds of white A sugar.	Six ounces of butter.
Two pints of water.	One large teaspoonful of fine salt.
One large teaspoonful of cream of tartar.	Half ounce vanilla extract.
Cook to three hundred and twenty degrees.	One pound of split almonds.

Put eight pounds of white A sugar into a copper pan, add two pints of water and one large teaspoonful of cream of tartar, set on the fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan, cook to three hundred and twenty degrees; stir in six ounces of butter, one teaspoonful of fine salt and half ounce vanilla extract, turn into a tin bonbon dropper, and drop in wafers, the size of a fifty-cent piece, on an oiled marble. Your assistant can lay half of an

almond on top of each wafer. Work rapidly so as to get them out while the batch is light in color. This will make two funnels or droppers full, and with rapid work, they can be got out in good order. Cook higher in warm weather.

Chocolate Taffy Wafers

Work this the same as the vanilla batch, only color it, while cooking, with a little burnt sugar, and add with the butter three-quarters of a pound of unsweetened chocolate; then finish the same, using the same amount of salt as for the vanilla. Put almonds and walnut halves on these wafers.

Red Lemon Taffy Wafers

Prepare and work this the same as the vanilla batch, only color it red and flavor with oil of lemon.

Everton Taffy Wafers

Prepare and work this batch the same, only add half a pint of molasses before taking it off the fire, and cook up again to three hundred and twenty degrees; higher in warm weather; put pecan nuts on this batch.

This will give you a good variety of these wafers.

Vanilla Honeycomb

Five pounds of white A	Cook to two hundred and eighty degrees.
One teaspoonful of cream of tartar.	One tablespoonful vanilla extract.
One full pint of water.	

Start with a five-pound batch, and after you become expert at it you can make an eight-pound batch and cook higher. Put five pounds of white A sugar into a copper pan, add one large pint of water and one teaspoonful of cream of tartar, and cook to two hundred and eighty degrees; pour on an oiled marble; as it cools a little add one tablespoonful vanilla extract, turn the batch together, and continue this till it is partly cool, keeping it very regular in temperature. Pull over the hook till it is partly pulled, but not too much; shape it on a warm table in a flat batch, wrap around a rolling pin or a longer roller, take it in your hands and hold it up by one end, letting the other end hang down; keep turning while holding the top with both hands and keeping the batch hollow; stand near the fire so that you can warm it a little if you wish to do so; step upon a box to make the drop longer, and when it reaches the floor cut it in two and hold up the two sticks; continue in this way till you have a very porous batch, or one very full of fine holes the entire

length. Pull out in sticks one inch thick and leave on cool marble to cool; then cut in bars.

Rose Honeycomb

Prepare and work this batch the same as the vanilla, using rose color and flavoring it with three drops of oil of rose.

Almond Bar Candy

Twelve pounds of white A sugar.	Fourteen pounds of Valencia almonds.
Three pints of water.	One tablespoonful of fine salt.
Eight pounds of glucose.	One teaspoonful of oil of lemon.
One tablespoonful of fat.	
Cook to three hundred and forty degrees.	

Put twelve pounds of white A sugar in a clean copper pan, add three pints of water, eight pounds of glucose and one tablespoonful of fat of some kind (cocoanut oil is good, or lard, butter or suet; but cocoanut oil will not scorch as easily as the other fats). Put this fat in so as to cause the glucose to lose its gummy nature when it is cooked high, for you will notice that glucose cooked high clings to the pan and scorches. The oil will make it let loose and cook smooth and lighter in color. Set the pan on a good strong fire, stir a little when nearly done, and cook to three hun-

dred and forty degrees. Throw into it while on the fire, fourteen pounds of Valencia almonds; remove from the fire, add one teaspoonful of fine or powdered salt, mix through the batch, turn out on an oiled marble, spread out a little, and as it cools somewhat, add one teaspoonful of oil of lemon, fold the batch together till it is almost cool, shape up in a mass two inches thick and eight inches wide, remove it onto a table, and with a sharp knife, cut it in thin bars; lay them flat and straight on a cold marble. When cold pack ready for use.

Black Walnut Bar Candy

Prepare and work the same as the almond batch, using black walnut meats instead of the almonds.

Cream Nut Bar Candy

Have the cream nuts split, this work being done by assistants between times. The nuts will show up fuller in a batch than if left whole. Work and finish this the same as the almond batch.

Peanut Bar Candy

Have the peanuts slightly roasted, let them cool, rub them in a sieve to remove the skins, and then prepare and finish the same as the almond batch.

Molasses Walnut Bar Candy

Eight pounds of white A sugar.	Half a pound of butter.
Two pints of water.	Twelve pounds of black walnut meats.
Eight pounds of glucose.	One tablespoonful of fine salt.
One tablespoonful of fat.	One teaspoonful of oil of lemon.
Cook to three hundred and thirty-five degrees.	
Half a gallon of molasses.	

Put eight pounds of white A sugar into a large copper pan, add two pints of water, eight pounds of glucose and one tablespoonful of fat, set the pan on a bright fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan cook to three hundred and thirty-five degrees, stirring a little when nearly done; add on the fire half a gallon of good yellow molasses, stir well, and cook up again to three hundred and thirty degrees; add half a pound of butter, cook and stir it well through the batch; then add twelve pounds of black walnut meats and one tablespoonful of fine salt; stir through the batch, turn out on an oiled marble, spread out a little, leave till it has cooled somewhat, and then add one teaspoonful of oil of lemon; fold the batch together, continuing this till it is almost cold, shape it in a mass two inches high and eight inches wide, set this batch on a table, and with a

sharp butcher knife cut in thin bars, and lay on cold marble to cool; then pack ready for use.

Soft Molasses Walnut Bar Candy

One gallon of molasses.
Eight pounds of glucose.
Half a pound of butter.
Cook to two hundred and
sixty degrees.
One tablespoonful of baking
soda.

Twelve pounds of black
walnut meats.
One tablespoonful of fine
salt.
One teaspoonful of oil of
lemon.

Put one gallon of good yellow open-kettle New Orleans molasses into a copper pan, add eight pounds of glucose and half a pound of butter, set the pan on the fire, and cook and stir till you have the batch cooked to two hundred and sixty degrees or the hard ball; remove the pan from the fire, add one tablespoonful of baking soda, twelve pounds of black walnut meats and one tablespoonful of fine salt, mix well, turn out on an oiled marble, spread out, and leave till almost cool; then add one teaspoonful of oil of lemon; fold the batch together and form it in a flat mass two inches high and eight inches wide; set this on a table and cut with a sharp knife in a sweeping cut into thin bars, lay on cold marble till cold, wrap in wax paper, and pack ready for use.

Roasted Jordan Almonds

Eight pounds of Jordan almonds.	Red color.
Eight pounds white sugar.	Caramel color.
Two and a half pints water.	Gum arabic.
Six ounces of unsweetened chocolate.	Half a teaspoonful of dry vanilline crystal.

Put eight pounds of Jordan almonds into a peanut roaster and roast them over the fire till they crack, or turn a little in color; remove them from the fire. Put eight pounds of white sugar into a small copper pan, add six ounces of unsweetened chocolate and some dark red color, also a little caramel color or burnt sugar, set on the fire and stir till the sugar is dissolved and the syrup is boiled a little; remove the pan from the fire. Now take a large copper pan with round bottom, and have ready a good thin paddle. Put one dipperful of the syrup, or about two pounds of the sugar or one-fourth of the syrup, in the large pan. Set it on the fire, stir till it is cooked to a crack, and then throw the eight pounds of warm almonds into the pan, stirring rapidly while holding the paddle well on the bottom of the pan so as to avoid crushing the almonds; stir till the sugar turns, and then till it burns or melts a little, but not too much; remove the pan from the fire, set it on an open barrel, and continue to stir rapidly, running the thin paddle under the al-

monds and throwing them up on the sides of the pan till they separate nicely; throw them into a sieve, and if they are not dark enough in color to suit you, add more color to the syrup. Now put the same amount of syrup into the pan and give them one more coat in the same way, repeating this till you have given them four coats or have used up all the syrup; don't put it on in less than four cooks, as this will keep you from having trouble with a high cook, and yet will enable you to cook high enough to get a good crisp almond that will stand, and not turn a bad color in a couple of days. When you have the last coat on put one-fourth pint of thin melted gum arabic into the large pan, or just enough to wet the almonds slightly. Set the pan on the fire, stir till the gum is a trifle thick, remove the pan from the fire, and add half a teaspoonful of dry vanilline crystal; stir well; throw the almonds into the pan and stir till they are gummed; then throw them into the sieve, and in one or two minutes they will be quite dry, if you have not used too much gum. Now put more gum into the pan, heat it, and give them the second coat. This will give you a good glazed almond that will stand well in stock. The one thing to avoid spoiling the batch after you have it finished, is not to put too much thin gum on at one time, as this will soften or wash the almonds, so that they will have to lie for some time

to dry; this will soften your crisp almond, and will fade out the color, making it look dull in a few days. If you want them to stand for months, you can shellac them after they are gummed. The above is an A No. 1 batch of one pound of sugar to one pound of almonds; if you want more sugar on the almonds, increase the sugar or the cooks, and divide the batch if it gets too heavy to handle, using two sieves, putting part of the batch in each sieve, and cooking each batch or sievelful turn and turn about.

Burnt Valencia Almonds

I use the term burnt almonds so as to show the difference in the almond and in the price. Prepare and finish this almond the same as the roasted Jordan almonds.

Persian Almonds

Put eight pounds of Valencia almonds into a peanut roasted and slightly roast them; turn them out into a sieve. Put two pounds of white sugar into a large round-bottom pan, add one teacupful of water, put the pan on the fire, and cook to a crack; throw in the eight pounds of almonds, and stir rapidly till the sugar is turned; then continue the stirring over the fire till the sugar is

melted clear; remove from the fire, stir till the almonds are separated, and turn them out into the sieve. Put two and a half pounds of white sugar into the pan, add one teacupful of water, set pan on the fire, and cook to the crack; throw the almonds into the pan and stir till the sugar turns; continue the stirring on the fire till the sugar on the almonds melts a little, remove from the fire and throw into a sieve. Put half a cupful of melted gum into the pan, stir over the fire till thick, remove from the fire and mix a little dry vanilline crystal through the gum; then add the almonds; stir till they are gummed a little, turn them into a sieve, and when they are partly cool, shake a little, and they are finished. This gives you a clear glazed almond with only about half a pound of sugar to the pound of almonds; it eats very crisp, and has a good flavor.

Vanilla Bar Cream Candy

Fifteen pounds of white A Cook to two hundred and
sugar. seventy-five degrees.

Three pints of water.

One teaspoonful of cream of The seeds of two vanilla
tartar. beans.

Put fifteen pounds of white A sugar into a clean copper pan, add three pints of water and one teaspoonful of cream of tartar, set the pan on

a bright fire, stir till the sugar is partly melted, and after washing down the sides of the pan, cook to two hundred and seventy-five degrees; pour on a cold oiled marble, leave till it cools a little, add the seeds of two vanilla beans, continue to fold the batch together till it partly cools, and then pull over the hook till quite well pulled and almost cold; shape in a long flat batch, pull out in bars two inches wide, leave these on a cool marble till cold, mark with a knife in bars eight inches long, break off, lay on wax paper on trays, and set to one side till they turn. If you want to hasten the turning, dampen a cloth or muslin cover in water, wring it out as dry as possible, and spread it over the candy, letting it remain till the candy gets quite sticky; remove the cloth and let the candy dry. If the weather is cold, set the trays in the dry room for three or four hours, which will cause the batch to turn; then take the trays out, and when cold, pack in glass jars or in tin cans, and leave till they are mellow and quite creamy. The candy is then ready for use.

Rose Bar Cream Candy

Make this the same as the vanilla batch, only color it rose and flavor it with oil of rose; then finish the same as the vanilla batch.

Teaberry Bar Cream Candy

Prepare this the same as the vanilla batch, only flavor it with oil of teaberry and color it red; finish the same.

Orange Bar Cream Candy

Prepare this the same as the vanilla batch, only using the grated rinds of three oranges and three drops of oil of orange, use orange color and finish it the same as vanilla.

Chocolate Bar Candy

Work this batch in the same way as the vanilla, only using one heaping teaspoonful of cream of tartar, and cooking to two hundred and seventy degrees; stir into the batch on the fire, as lightly as possible, two pounds of unsweetened chocolate, and pour it over a cold marble in a thin mass; let it cool till it has just heat enough to pull, and then finish the same as the vanilla batch.

Mint Plait Cream Candy.

Prepare this the same as the vanilla batch, except as to the flavor; for this use oil of peppermint, and pull it out in sticks a little thicker than your thumb, plait it in plaits of four ounces each, lay on wax paper on trays, leave till it turns, and then pack in glass jars or tin cans, letting it mellow.

Lemon Gum Drops

Twenty pounds of gum arabic.	One teaspoonful of cream of tartar.
Two gallons of water.	Cook to three hundred degrees.
Two pounds of glucose.	
Twenty pounds of white A sugar.	One tablespoonful of oil of lemon.
Two quarts of water.	

Have trays of clean sifted starch well dried. Grind twenty pounds of white gum arabic through a machine, about as fine as granulated sugar, put it in a copper pan, add two full gallons of water, set the pan on a slow fire and stir lightly till the gums is thoroughly dissolved; add two pounds of glucose, stir well, pass the batch through a fine sieve (a No. 40 is the right size), into a large copper pan, put twenty pounds of white A sugar into a clean copper pan, add two quarts of water and one even teaspoonful of cream of tartar, set the pan on a bright fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan, cook to three hundred degrees; pour this batch into the melted gum, stirring it while you pour the cooked sugar in, mix well, set the pan on a steam-bath and keep the gum quite hot for about three hours, or till it clears. If the batch is too thin, it will catch the starch on the drops, and if too thick, it will not clear up right; try the batch after you have

it in the steam-bath, and if it drops off the paddle in a good jelly it is about right, but if it does not, mix a little water through the gum and leave to clear. This batch can be put into a steam jacket kettle to clear if you use one, or it can be started quite thin, cooked clear and thick, and then left for a short time to clear. After the batch is quite clear, take the thick scum from the top, placing this in a pan to melt down and be used in next batch. Now add one tablespoonful of oil of lemon to the batch, stir it through, dip the gum into bonbon droppers and drop in impressions into the starch. After you have the batch all run in the trays of starch, set the trays in the dry room, and leave for three days, or till the drops have a good dry outside. Take the trays from the warm room, let them cool, remove the drops from the starch, and throw in a sieve, brushing off all the starch that clings to them. Put the drops in clean tin crystal pans, one layer in each, if they are soft; if they are hard, you can put two layers in the pans. Try to get a soft drop, as they are best. Now cook a crystal syrup to thirty-five degrees, set the pan to one side and leave till partly cool; if too warm it will melt the drops. Dip the syrup onto the drops, covering them with it. Now set the pans in a moderately warm place, not too hot, and leave over night or for ten hours; drain the syrup off, let them drain for

one hour, knock the drops out, pick them apart while they are wet with the syrup, so they may set again before drying, as the pulling stretches them a little. Lay them on trays till they are dry, and then pack ready for use. In preparing the crystal syrup put one scant quart of water to each five pounds of sugar, or put enough water into the syrup to make it about thirty-two degrees on the syrup gauge, cook rapidly to thirty-five degrees. Too much water will cause the batch to cook too long and will darken the syrup so that it cannot be used in white goods.

Rose Gum Drops

Prepare this the same as the lemon batch, only coloring it rose and flavoring it with oil of rose, finishing the same as the lemon batch.

Wintergreen Gum Drops

Color this batch red or dark red, flavor it with oil of wintergreen, and finish the same as the lemon batch.

Orange Gum Drops

Color this batch orange and flavor it with oil of orange, finishing it the same as lemon gum drops.

Violet Gum Drops

Flavor this batch with floral extract of violet, color it violet and finish it like the lemon batch.

Licorice Gum Drops

Put one pound of licorice paste to soak over night, or break up fine, put one quart of water on it, heat and stir it till it is melted, and then add this to a batch of gum the same as the lemon batch, and mixing with the gum before straining; then prepare it the same as the lemon batch; color the batch black with some powdered charcoal mixed with water and alcohol; add just a couple of drops of oil of anise seed and finish it the same as the lemon batch.

Transparent Gum Drops

Take this same variety of gum drops as that I have just given, and after you have brushed the starch from the drops, dip your hands in water, take up a small handful of the gum drops, and roll them around in your hands till they are washed bright; set them one at a time on greased tin sheets, tops up, leaving them over night; then throw them into a copper pan, dip your hands or fingers into petrolatum (or cosmoline) and rub through the gum drops till they are slightly oiled; then they can be piled up in dishes ready for the show case.

Vanilla Gum Glycerines

Twenty-five pounds of gum arabic.	One even teaspoonful of cream of tartar.
Two and a half gallons of water.	Cook to three hundred degrees.
Eighteen pounds of white A sugar.	Eight ounces of glycerine.
Two quarts of water.	Two ounces vanilla extract.

Grind twenty-five pounds of white gum arabic as fine as granulated sugar, put it in a copper pan, add two and a half gallons of water, set on a slow fire, stir till the gum is melted, and strain through a No. 40 brass sieve into a large copper pan; put eighteen pounds of white A sugar into a copper pan, add two quarts of water and one even teaspoonful of cream of tartar, set on a bright fire, stir till the sugar is partly melted, wash down the sides of the pan, and cook to three hundred degrees; pour this cooked sugar into the melted gum, stirring them well as you pour; set on a steam-bath and leave the batch steam till quite clear; remove the scum, mix eight ounces of glycerine through the batch, and at the same time two ounces vanilla extract; dip the gum into a bonbon dropper, drop into impressions in quite dry starch in the long shape which is popular in these glycerines; set the trays in the dry room, leave for three or four days, when they will be just hard enough to handle nicely, or leave

them till hard enough to suit. Now take the drops or trays from the dry room, brush the starch from them while they are a little warm, throw them into a large clean copper pan, dip your hand into cosmoline or petrolatum, and rub them through the drops till they are quite bright; then pack in flat boxes ready for use.

Licorice Glycerines

Twenty-five pounds of gum arabic.	Cook to three hundred degrees.
Two and a half gallons of water.	Eight ounces of glycerine.
Eighteen pounds of white A sugar.	One and a quarter pounds of licorice paste.
Two quarts of water.	Powdered charcoal.
One even teaspoonful of cream of tartar.	Three drops of oil of anise seed.

Prepare this batch the same as you do the vanilla glycerine batch. Melt till thin one and a quarter pounds of licorice paste, and mix some powdered charcoal to a paste with alcohol and water. Add these two mixtures to the batch after you have the batch put together, clear it up same as the vanilla batch, and add about three drops of oil of anise seed just before running the drops; finish the same as the vanilla batch.

Lemon Gum Wafers

Twenty-five pounds of gum arabic.	Two quarts of water.
Two and a half gallons of water.	One teaspoonful of cream of tartar.
Four pounds of glucose.	Cook to three hundred degrees.
Twenty pounds of white A sugar.	Oil of lemon.

Grind fine twenty-five pounds of gum arabic, put in a copper pan, add two and a half gallons of water, set the pan on a slow fire, and stir till the gum is melted; mix well four pounds of glucose through the gum, and pass through a No. 40 brass sieve into a clean copper pan. Now put twenty pounds of white A sugar into a copper pan, add two quarts of water and one teaspoonful of cream of tartar, set the pan on the fire, stir till the sugar is dissolved, and after washing down the sides of the pan, cook to three hundred degrees; pour the batch into the melted gum, stirring while you pour it, and mixing both well together; now set the pan on a steam-bath, and leave till it clears up, which will take about three hours; remove the scum from the top and mix one tablespoonful of oil of lemon through the batch. Now have small flat impressions about twice as thick as a five-cent piece printed in trays of warm dry starch; dip the gum into a bonbon dropper, drop in the impressions, set the trays in the dry room and leave till

dry enough to handle. If you wish to ship them, they should be hard. Take them from the starch, throw into sieve, brush well, throw them into a clean copper pan, dip your fingers into petrolatum or cosmoline, and rub through the wafers till they are bright; then pack ready for use.

Rose Gum Wafers

Make these the same way, only flavor them with oil of rose and color them red; finish the same way.

Violet Gum Wafers

Prepare and finish the same as the lemon batch, flavor with floral extract of violet and use violet color.

Licorice Gum Wafers

Prepare this batch in the same way, flavor and color it the same as licorice gum glycerines, and finish the same as the lemon batch.

Opera Gum Wafers

Make these wafers in the same colors and flavors as the above large wafers. Have the gum quite thin while running. These can be run out

of a five or eight lipped or pipe dropper. Finish them the same as the large wafer. If they are to be shipped dry them out hard, and don't grease them, but brush them well and leave them clear.

Sugar or Conserve Mint Drops

Twenty pounds of white A sugar.	One large tablespoonful of oil of peppermint.
Four pints of water.	One-half teaspoonful of dry vanilline crystal.
Cook to two hundred and forty degrees.	Two pounds of plain cream.

Use a bright copper pan as we want this batch white. Put into the pan twenty pounds of white A sugar, and four pints of water, set the pan on a quick fire, stir till the sugar is partly dissolved, and cook to two hundred and forty degrees; remove the pan from the fire, stir two pounds of plain dipping cream well through the batch, add one large tablespoonful of good oil of peppermint and half a teaspoonful of dry vanilline crystal, mix well through the batch, pour into bonbon droppers and drop in wafer impressions in clean dry starch. Get the batch run out as quickly as possible. Leave till cold, take the drops from the starch, put them into a sieve, and brush and blow the starch from them. Avoid rubbing them over the sieve, as they scratch very easily, and this will spoil the appearance and glossiness of the drops.

Now the drops are ready for use. This drop is more salable than the mint drops in the following recipes.

Crystal Mint Drops

Ten pounds of white A sugar.	One handful of granulated sugar.
Two pints of water.	Two large teaspoonfuls of oil of peppermint.
Cook to two hundred and forty degrees.	

Put ten pounds of white A sugar into a clean copper pan, add two pints of water, cook to two hundred and forty degrees, set the pan off the fire, add one large handful of granulated or A sugar, stirring slightly, and leave till it thickens a little; then turn into a bonbon dropper, drop in small wafers on clean sheets of tin or on heavy wax paper, leave the drops for one hour or till they crystal well, then take off the tins and leave on trays over night, and they will be hard enough to pack.

Crystal Mint Drops No. 2

Fifteen pounds of white A sugar.	One tablespoonful of oil of peppermint.
Water.	

Put fifteen pounds of soft white A sugar into a clean copper pan, and add enough water to make a thick paste. Now have ready a couple of small copper lip-pans, and into each put about

three pounds, set one of the lip-pans on the fire, let it boil up around the sides a little, stir, take from the fire, and flavor with oil of peppermint, using about one tablespoonful of flavor in the whole fifteen pounds. Now set another lip-pan on the fire to boil up while you drop the first panful. Scrape off drops from the lips with a wire or a large knitting needle, dropping them on clean sheets, and continue this process till you have used up all the sugar; let the drops get firm, take from the tins, and let lie on tins over night. Keep separate the scrapings of this mint batch and also of the sugar mint drops, and cook them up in any pulled mint candy you may make, such as mint stick, mint kisses, or cream mint bar.

Commercial Mint Drops

Thirty pounds of white sugar.	A	Cook to two hundred and forty-five degrees.
Five pints of water.		Five pounds of plain dipping cream.
Twenty pounds of glucose.		
One ounce of oil of peppermint.		

Put thirty pounds of white A sugar into a copper pan, add five pints of water, set the pan on the fire, stir till the sugar is partly dissolved, add twenty pounds of glucose, and cook to two hundred and forty-five degrees, or three degrees higher if you wish to ship these drops in

buckets ; set the pan off the fire, stir into the batch five pounds of plain dipping or bonbon cream, mix well, stir in one full ounce of oil of peppermint, and run in oval impressions in trays of starch. After you have run the batch all out, leave till cold, take the drops from the starch, brush them well, and put them in crystal pans. Then cook a crystal syrup to thirty-five degrees on the syrup gauge, and when it is partly cool, put it on the drops ; set in a warm place over night, drain the syrup off in the morning and let the drops dry ; then pack ready for use. If you want these drops softer, cook to about two hundred and forty-two degrees.

Bonbon Mint Drops

Twenty pounds of white A	Cook to two hundred and
sugar.	forty-two degrees.
Four pints of water.	Oil of peppermint.
Two and a half pounds of	Crystal syrup, thirty-five de-
glucose.	grees.

This mint drop should be a mellow-looking cream drop, and you can accomplish this by making a low cook, running in starch like bonbons, leaving it therein over night, and putting in crystal the next day or the next night. If this were heated enough to make a hard drop that could be

put in crystal the same day, it would be a dry-looking bonbon, with white spots that would not look mellow. Put twenty pounds of white A sugar into clean copper pan, add four pints of water and two and a half pounds of glucose, set the pan on a quick fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan, cook to two hundred and forty-two degrees; pour on a damp marble, leave till nearly cold, and turn it to a cream; invert a pan over the cream, and let it mellow for thirty minutes, then knead it, and put in a large farina boiler, or in a steam-bath, stir till the cream is quite thin, flavor well with oil of peppermint, dip it into a bonbon dropper, and drop in oval impressions in trays of clean dry starch; leave the drops in the starch over night, when they ought to be hard enough to stand crystallizing. Have a crystal syrup cooked to thirty-five degrees by the syrup gauge, and let it cool partly, and put the drops in tin pans, cover them with the syrup, and leave in a warm place over night or for about ten hours; drain off the syrup, let them dry, and they are finished.

Vanilla Cream Wafers

With this batch I will try to cover all the little points that are necessary for making cream

wafers. Following this we will have several other recipes for wafers which will only differ in color and flavor.

Put twenty pounds of white A sugar into a clean copper pan, add four pints of water and one and a half pounds of glucose, set the pan on a bright fire, stir till the sugar is melted, and after washing down the sides of the pan, cook to two hundred and forty-two degrees; pour on a cool damp marble, leave till it is cool, and then work briskly with cream paddles till you turn it to a cream, or till it sets in a firm mass, turn a pan over the mass, leave it to mellow for thirty minutes, and then knead it. Use this cream fresh; if it lies over night, use it for other purposes such as cream chocolates or run bonbons. Put about five pounds of this cream into a farina boiler, add one tablespoonful of vanilla extract, warm and stir till it is thin enough to run or drop nicely, not extra hot, but just so that it will not run out too thin or have white spots in it. Turn it into a bonbon dropper and drop on wax paper in a wafer about as large as a silver half-dollar. If the drop is too dry or it dries off in white spots, add a little water, and work it a little cooler; add the water with a tablespoon to avoid using too much. Let the drops lie till they will pick up nicely, then turn them over and let the bottoms dry; they can now be packed ready for use.

Rose Cream Wafers

Make this the same as the vanilla batch, except as to color and flavor; use a few drops of oil of rose and color it a good pink.

Teaberry Cream Wafers

Make this the same as the vanilla batch, coloring it a deep red and flavoring with oil of teaberry.

Violet Cream Wafers

Prepare and finish this the same as the vanilla, color it violet and flavor it with floral extract of violet.

Orange Cream Wafers

Add the grated yellow rinds of two good oranges to five pounds of the wafer cream; color it orange and finish the same as the vanilla cream wafers. If you want this strong in flavor, add a few drops of oil of orange with the grated rinds.

Maple Cream Wafers

Make this batch by cooking eight pounds of maple sugar, four pounds of mold A sugar and water to two hundred and forty-two degrees; color with burnt sugar, and finish the same as the vanilla cream wafer batch.

Chocolate Cream Wafers

Cook ten pounds of mold A sugar, two pounds of glucose, and two pints of water to two hundred

and thirty-six degrees; pour on marble, let it get cold, and then pour two and a half pounds of unsweetened chocolate over the batch; turn the batch to a cream, and finish same as the vanilla cream wafers. These wafers are liable to be dry and have gray spots on them. This can be avoided by working the batch colder, and using more water to make it thin enough to drop nicely. They may take a longer time to dry out well, but will come out all right after you overcome the dryness with the water.

Milk Cream Wafers

Make this batch by cooking ten pounds of mold A sugar, one pound of glucose, two pints of water and two quarts of rich cream to two hundred and forty degrees, stirring while cooking; pour on marble, and finish the same as the vanilla cream wafers, flavoring with vanilline crystal. Start the batch boiling with the water, and then add the cream gradually to avoid curdling the cream.

Coffee Cream Wafers

Make this batch the same as the vanilla cream wafers, only flavoring with coffee paste and coloring with burnt sugar; finish the same as the vanilla batch. This makes a good full line of

cream wafers. They can be topped with nuts or small pieces of French fruit, which will also make a good line of wafers.

Commercial Marshmallows

Twenty pounds of glucose.	Cook to soft ball.
Sixteen pounds of white sugar.	Twelve ounces of egg albumen.
Five pints of water.	Seven ounces of gelatine.
Three pounds of cornstarch.	One teaspoonful of dry vanilline crystal.
Ten quarts of water.	

This batch is for a cheap marshmallow, and this size can be beaten by hand, or in a marshmallow machine. I will give a larger batch for a machine following this one.

Have trays of starch heated quite dry and warm in the dry room, and have twelve ounces of egg albumen soaked over night. Put the egg albumen in a stone bowl, with just enough water to cover it, and put seven ounces of gelatine to soak in a pint of warm water. Put twenty pounds of glucose, sixteen pounds of white sugar, and five pints of water into a large copper pan, set on fire and bring to boil; have three pounds of cornstarch dissolved in ten quarts of water, turn this into the boiling batch, and cook slowly, and stir to soft ball; set the pan off the fire, stir in the dissolved gelatine and one teaspoonful of vanilline crystal. Beat the egg albumen up stiff, and beat it

into the batch, getting it quite light; fill into marshmallow dropper, drop into the dry starch, set the trays in a dry place (not in a hot room), and leave for two or three days; then pack ready for use. If this batch is tough, you may have it a little too dry. Be sure to use the full amount of water in cooking the starch, for if you have too little water and cook it too fast, you will be able to taste the grains of starch in the marshmallows. This same batch can be beaten up in a marshmallow machine by steam, or in an ice cream machine.

Commercial Marshmallow, No. 2

This batch is made the same as the above, only it is large enough for a steam marshmallow machine. It can be beaten up by steam with less eggs and gelatine than by hand.

Sixty pounds of glucose.	One and a quarter pounds
Forty-eight pounds of white	of gelatine dissolved in
sugar.	three pints of water.
Two gallons of water.	One and three-quarter
Eight and a half pounds of	pounds of egg albumen
starch.	dissolved in enough water
Seven gallons of water.	to cover.
Half an ounce of dry va-	
nilline crystal.	

Prepare this in the steam pan the same as the above, and finish the same.

Best Marshmallows

Twenty-four pounds of gum arabic.	Twenty-five pounds of sugar.
Three and a half gallons of water.	Whites of nine dozen eggs.
Eighteen pounds of glucose.	Two and a half ounces of vanilla bean, powdered.
One-fourth ounce of vaniline crystal.	

First set clean sifted trays of starch in dry room and let them dry for one day, and let them keep warm in the dry room till ready for use. Now pass twenty-four pounds of gum arabic through a grinding machine, grinding it to a grain like granulated sugar; put it in a copper pan, add three and a half gallons of water, set on slow fire and stir till the gum is well melted; then add eighteen pounds of glucose and stir till it is hot. This will thin the gum more and will make it easy to pass through a strainer or sieve. Now pass it through a sieve (No. 30 is fine enough) into a steam marshmallow machine, turning the steam on just to warm the machine or kettle, and then turning it off; add twenty-five pounds of dry, white sugar, having no dry lumps in it, put power on the machine and beat till the sugar is dissolved. If this drops off a paddle thick like jelly or gum drops, it is about right; if too thin, beat till it gets thicker or evaporates more. Beat up

stiff the nine dozen egg whites, add them to the batch, and beat up rapidly till the batch is quite light; don't beat too long, as it is liable to fall again as the batch stiffens. You can note the height of the batch on the sides of the kettle or paddles, and can let the next batch go higher or lower, just as you think you would like it. It is not best to have too light a batch. After you have the batch beaten up, add three and a half ounces of vanilla bean powdered fine, and one-fourth ounce of Vanilline crystal, and beat long enough to mix the flavor well through the batch. Have the vanilla and vanilline crystal dry, and don't add any alcohol to the batch, as it acts on the eggs and makes a bad taste. Dip out into a marshmallow dropper or syringe, drop in impressions in trays of warm dry starch, and set the trays in a room where they will be free from the steam of cooking or other dampness. If the weather is damp and sticky, sift a little dry starch over the marshmallows to keep them from getting sticky on top. Leave the drops for two days, and then pack in tin boxes, using starch and fine sugar to dust them with. If you want to pack them extra soft, take them out after they have stood one and a half days, and cover them up in fine sugar to sweet; they will catch a little sugar and can be packed without sticking.

A Good Marshmallow

Eight pounds of gum.	Eight ounces of egg albumen.
One full gallon of water.	
Ten pounds of glucose.	Water to cover the egg albumen.
Ten pounds of sugar.	
Four ounces of gelatine.	One-fourth ounce of vanilline crystal.
Half a pint of water.	

Prepare and work this batch the same as best marshmallows, only add the dry vanilline crystal to the warm gum, as a little heat will melt the crystal.

Apricot Marshmallow

Ten pounds of apricot pulp.	Yellow color.
Ten pounds of white A sugar.	Crystal cooked to thirty-four degrees.
Half a pound of glucose.	Eight pounds of marshmallows.
Cook to thick jelly.	

Have eight pounds of commercial marshmallows like those given in this book, run in a small-size oval mold, and let them get extra dry; also have trays of extra dry pulverized sugar or jelly sugar. Now make impressions in the sugar a little larger than the marshmallows you are using; put ten pounds of sugar into a copper pan, add half a pound of glucose, rub ten pounds of best French apricot pulp through a sieve into the sugar; add a little yellow color, set on a slow fire, and stir well; but don't let the batch come to a boil; continue to stir and simmer in this way

till it is thick enough to drop off your paddle in a thick jelly; remove the pan from the fire and set it between the ends of the two trays of sugar in which you have the impressions; now drop a marshmallow into the apricot jelly and then drop it in the impressions. Four hands can dip out of this one pan. After you have them all dropped out, dust fine sugar over the tops, and leave over night. Take the drops out of the sugar, sift the loose sugar from them and lay in crystal pans. Cook a crystal to thirty-four degrees on the syrup gauge, let it cool partly till you can bear your finger in the syrup without burning it, and then dip syrup on the drops; leave in a warm place over night; drain off the syrup and pack them when they are dry. This same batch can be dipped into impressions in trays of dry starch if you have no sugar on hand. Leave in the starch till they have a fine crust on the jelly; then crystallize them in a syrup cooked to thirty-five degrees on the syrup gauge.

Greengage Marshmallows

Prepare this batch in the same way, only use greengage pulp and a little green color.

Raspberry Marshmallows

Prepare and work this batch the same as the apricot, using raspberry pulp and leaving in the

seeds so they will show in the jellies or raspberry marshmallows. Add a little red color to the batch while cooking.

This gives you three nice colors, yellow, green and red, which makes a nice variety for a retail counter. These same fruit marshmallows can be made more quickly and more easily by dropping the drop, after it is dipped in the jelly, into fine granulated sugar. After you have dropped it in granulated sugar, let it cool a little, sprinkle the sugar over the top, take up in your hands, roll it and set on trays to dry. These keep well and are easy for an inexperienced hand to work.

Apricot Jellies

Twelve pounds of white A sugar.	Half a pound of glucose. Cook to stiff jelly.
Ten pounds of canned apricot pulp.	Yellow color.

Put twelve pounds of white A sugar into a clean round-bottom copper pan, and add half a pound of glucose; lay two sticks across the top of the pan, set a No. 30 sieve on them and rub a ten-pound can of apricot pulp through it into the sugar; set the pan on a slow fire, stir rapidly till you have evaporated the batch so that it drops off the paddle in a thick jelly, but don't allow it to come to a boil; stir some yellow color through the

batch, dip it into a bonbon dropper and drop into impressions in pulverized sugar, or in dry starch; after you have dropped into the sugar sift a little sugar over the top of the trays, or if you have run in starch sift a little starch over them; leave in the sugar over night, then throw into a sieve, sift out all the loose sugar, and place them in crystal pans. Cook a crystal syrup to thirty-four degrees by the syrup gauge, let it get partly cool, and dip onto the jellies; leave them in a warm place over night, drain off the syrup in the morning, and let them dry a little; knock out of the pans and place on trays till entirely dry; then pack ready for use.

Lemon Apple Jellies

One barrel of greening or pippin apples.	Seven pounds of white A sugar.
Water to cover the apples.	Half a pound of glucose.
One gallon of apple juice.	Cook to soft ball.
Oil of lemon.	

Throw one barrel of greening or pippin apples into a tub of water (a glucose barrel sawed off makes a good tub for this work), wash them, cut them into about four pieces and throw them into a large copper pan or a steam-jacket pan; put enough water on the apples to just cover them, and boil them till they are just soft, not till they are mushy and dry; put a large burlap bag or a

clean peanut bag over a tub, fill it with boiled apples and juice, and leave till well drained. Put one gallon of juice into a clean copper pan, add seven pounds of sugar and half a pound of glucose. Set the pan on the fire, and stir briskly till the jelly is cooked to a soft ball or to a short jelly; try it by dropping in cold water. Now have impressions formed or printed in trays of extra dry starch. Flavor the jelly with oil of lemon and dip it into a bonbon dropper, drop into the starch, and leave over night; then remove the jellies from the starch, throw them into a sieve, and brush all the remaining starch from them; put the jellies into a clean copper pan, dip your fingers into thin syrup and rub through the goods till they are a little sticky; then throw into a pan on the jellies a handful of granulated sugar, or as much as they will take up; stir the sugar through the jellies with your hands, throw out on trays and lay each jelly top up, leaving till dry; then lay them in crystal pans, tops up. Cook a crystal syrup to thirty-six and a half degrees on syrup gauge, set it to one side, and after it cools a little, dip it onto the jellies, set the pans in a dry room, and keep warm for about four hours, or till you see that you have a good crystal; drain off the syrup and when they are partly dry knock them out of the pans onto a table, lay on trays till entirely dry, and they are ready for packing.

Rose Apple Jellies

Prepare this batch in the same way as the lemon batch, except as to color and flavor; add red color and a few drops of oil of rose, and finish same as the lemon batch.

Orange Apple Jellies

Color and flavor this batch with oil of orange and orange color, and finish same as the lemon batch.

Lime Apple Jellies

Prepare and finish this batch the same as the lemon batch, only color it green and flavor it with oil of lemon.

This will give you a good variety of colors, and the same jellies can be run in jelly wafers or in flat wafer impressions, which makes a nice jelly.

Common Apple Jellies.

Cut and boil a barrel of apples the same as the lemon batch, and rub them through a sieve, taking out the skins. Use twelve pounds of sugar and one pound of glucose to each gallon of this pulp, and cook and finish the same as the lemon apple-jelly batch.

Quince Jellies

Ten pounds white A sugar. One pound of glucose.
One can of French quince Cook to good jelly.
pulp.

Put ten pounds of white A sugar into a copper pan, add one ten-pound can of French quince pulp and one pound of glucose, cook to a good jelly, and finish the same as the apricot jellies that I gave a couple of pages back.

Apricot Jelly Cordials

Eight pounds of white A Cook to thirty-nine degrees.
sugar. Half a pint of apricot pulp.
Two pints of water.

Rub half a pint of French apricot pulp through a sieve, taking out the skins. Put eight pounds of white A sugar into a clean copper pan, add two pints of water, set the pan on a quick bright fire and cook to thirty-nine degrees on syrup gauge; remove pan from the fire, stir into the batch the half pint of apricot pulp, pour the batch into a bonbon dropper, and drop the jelly into small impressions in trays of extra dry starch; sift a little starch over the tops of the cordials, leave for about five hours, and then run a wire under the drops, turning them over in the starch; let them lie over night, and they can then be crystallized, or covered in chocolate, or dipped in cream.

Cocoanut Cordials

Eight pounds of white A sugar.	Cook to thirty-seven degrees.
Two pints of water.	One-fourth teaspoonful of
Six ounces of powdered co- coanut.	dry vanilline crystal.

Powder or crush as fine as possible six ounces of dry desiccated cocoanut by pounding it in a mortar. Put eight pounds of white A sugar into a copper pan, add two pints of water and the cocoanut, set the pan on a bright fire, and cook to thirty-seven degrees; remove from the fire, add one-fourth teaspoonful of dry vanilline crystal, mix it through the syrup and then pour the batch into a bonbon dropper, and drop the cordials into impressions in trays of dry starch; dust some dry starch over the drops, leave for about five hours, and then turn the drops over and let them lie over night; take from the starch very carefully, lay them in a sieve, blow the starch from them with a pair of bellows, and put them in crystal pans. Cook a crystal syrup to thirty-four and a half degrees on the syrup gauge, set the pan to one side till the syrup is almost cool, then dip it over the cordials, and leave in a warm place over night; drain the syrup from them, and when they are dry, pack ready for use. If you wish to cover them with chocolate, you can do so without crystallizing them.

Mint Cordials

Make this batch the same as the cocoanut, omitting the cocoanut and vanilla, and flavoring with oil of peppermint; finish the same as the cocoanut batch.

Iced Vanilla Walnuts

Twenty pounds of white A sugar.	Cook to two hundred and forty degrees.
Four and a half pints of water.	Vanilla extract.
One teaspoonful of acetic acid.	Half English walnuts.

Use a clean, bright copper pan. Put twenty pounds of white A sugar into the pan, add four and a half pints of water and one teaspoonful of acetic acid, set the pan on a bright fire, stir till the sugar is partly dissolved, wash down the sides of the pan, put a thermometer into the batch, and cook to two hundred and forty degrees; pour on a clean cool marble, which should be large enough to hold the batch without having to put it on thick; leave till cold, then with a good steel paddle turn the batch to a cream, working briskly; don't allow the batch to turn without being well worked. After it turns and sets in a firm mass, invert a pan over it and allow it to mellow, which will take about half an hour in

summer time, a little longer in cold weather. This batch will make the dipping cream for several iced goods, which I will give following this. Now have ready two or three pounds of half English walnut meats, small sizes. Put about three pounds of the above dipping cream into a half-gallon farina boiler (agate ware is good ware to use), add about one tablespoonful of water, set the boiler on the fire and warm and stir till the cream is thin; drop one of the walnut halves into it and dip it out; drop the cream walnut onto heavy wax paper; dip all the walnuts this way, giving them a thin coat. Fill up the boiler with fresh cream, set on the fire, and stir till melted; add one tablespoonful vanilla extract and mix it well through the cream. The cream should be thin enough to dip through nicely, yet not too hot; stick your finger into the hot cream, and you can soon get the right temperature for a good mellow glossy cream. If the cream is thick when hot, add one tablespoonful of water, and the next batch you make cook one or two degrees lower. A cream that is too low will be dull and have no gloss. Dip the walnuts into the cream, drop on heavy wax paper, and when they are cold they are finished. This should give you a nice sized iced walnut, which looks mellow and glossy. We coat this same iced walnut with chocolate, making a chocolate-covered iced walnut.

Iced Rose Walnuts

Work this rose walnut the same way as the iced vanilla walnut, using the same cream, flavoring with two drops of oil of rose and coloring with rose red color; finish the same as the vanilla.

Iced Violet Walnuts

Finish this the same as the vanilla, color violet and flavor with floral extract of violet.

Iced Orange Walnuts

Have the yellow rinds of two oranges grated fine, add this to a boiler or pot of dipping cream, use orange color, dip, and finish the same as the vanilla.

Iced Pistachio Walnuts

Work this iced pistachio walnut the same as the vanilla, using the same cream; color it a light green, add a couple of drops of yellow color to make it a yellowish green, flavor with extract of pistachio, and finish the same as the vanilla batch.

Iced Coffee Walnuts

Prepare a pot of dipping cream the same as for the vanilla batch, and stir in enough coffee paste for a nice coffee flavor. A little vanilline crystal

improves this batch very much. Add a little caramel color or burnt sugar, till you have a nice coffee color, then dip the walnuts, and finish the same as iced vanilla walnuts.

Iced Maple Walnuts

Ten pounds of maple sugar.	Cook to two hundred and
Two pounds of white A	forty degrees.
sugar.	Caramel or burnt sugar
Three pints of water.	color.
Half English walnut meats.	

Crush ten pounds of good maple sugar, put it into a copper pan, add two pounds of white A sugar, more if the maple sugar is fatty, and three pints of water, set the pan on the fire, and stir till the sugar is dissolved; cook to two hundred and forty degrees, pour on a clean, cool, damp marble, and leave till cold; work with cream paddles till it creams and sets in a firm mass; invert a pan over the mass, leave for half an hour, and then knead. Put about three pounds of the cream into a farina boiler, warm and stir till thin, adding a little water if it don't melt thin; now color it a nice maple-sugar color by adding caramel color, dip small walnut halves the first time in this thin cream, dropping them on heavy wax-paper. Now fill up the pot of cream, warm and stir till it is just thin enough to dip through, adding a little water if it is thick when hot; color it a good maple

color with the caramel color, then dip the walnuts the second time, dropping them on wax paper. After you have the walnuts all dipped, give them a light crystal, as the maple cream dries out much faster than the plain cream does. Cook a crystal syrup to thirty-four and a half degrees, put this when cool onto the dipped maple walnuts, and leave in a warm room for three or four hours, or till they have a light crystal; drain off the syrup, let them dry, and they are ready for use.

These walnuts go with the uncrystallized walnuts, as the crystal is so light that they look well with the uncrystallized goods.

Iced Mallow Walnuts

Make this iced mallow walnut by cutting a marshmallow in two with a pair of scissors. Stick half an English walnut meat on the fresh cut side of each piece, and dip it the same as iced vanilla walnuts, dipping in the cream only once, having the cream slightly mellow by adding a little water and flavoring it with vanilla.

Mallow Pecans

Make this mallow pecan the same as the mallow walnut, only color the cream violet, and flavor it with floral extract of violet.

Mallow Shellbarks

Make this mallow the same as the mallow walnut, only flavor it with a couple of drops of oil of rose, and color it pink.

This will give you three mallows, walnut white, pecan violet, shellbark pink, which make a good assortment and are good eating candies.

Iced Vanilla Pecans

Make these iced vanilla pecans the same as the iced vanilla walnuts, only using the pecans instead of the walnuts.

Iced Vanilla Almonds.

Roast a few pounds of Valencia almonds in a peanut roaster and dip them the same as the iced vanilla walnuts.

Iced Vanilla Marshmallows.

For this vanilla marshmallow, we will have to work a little mellower cream than we do for the iced walnuts. First prepare a batch of dipping cream the same as for iced walnuts, cook to two hundred and thirty-nine degrees, and finish the same as the cream for iced vanilla walnuts. When you warm the cream for dipping, don't

warm it quite as hot as for the walnuts and dip only once. Work it a little colder, adding water if it is too thick to dip through. Flavor the same and finish the same.

Iced Rose Marshmallows

Color, and flavor, and work this the same as iced rose walnuts, but dipping them only once.

Iced Orange Marshmallows

Flavor and color this the same as for iced orange walnuts; dip only once, but have the cream soft and mellow, or colder, while dipping, but not too soft, as this will spoil the gloss.

Iced Violet Marshmallows

Work, and flavor, and color this the same as the iced walnuts, only using the lower cream cook, and working colder.

Almond Romanettes

First make a batch of dipping cream the same as for iced vanilla walnuts. Then put four or five pounds of Valencia almonds into a peanut roast-

er,, and roast till they are a light brown; throw them on a tray, leave till cool, then pass them through a meat chopper or other machine, and grind them till they are a little pasty, so that they will stick together when you roll them. If they are dry and will not stick together, pass them through the machine the second time, getting them a little more pasty; but if they are ground too fine, they will be too soft to work well. Now roll this paste into small round balls. Put about four pounds of the dipping cream into the farina boiler or dipping pot, and warm and stir till the cream is just thin enough to dip through nicely, using a little water if the cream works too dry; add about one-fourth teaspoonful of dry vanilline crystal, mix well, and dip the balls in the cream, dropping them on wax paper. Give the drop a little curl on top when you drop it from your dipping fork.

Filbert Romanettes

Use the same dipping cream as you used on the almond batch. Color it a rose red, and flavor it with one drop of oil of rose. Roast the filberts, grind them, and work the same as for almond romanettes.

Iced Apricot Jelly Cordials

Make this bonbon by using the same vanilla dipping cream as is used in iced vanilla walnuts,

and use the same apricot jelly cordial, as given a few pages back; dip in the cream, and after dipping, crystallize them in a light crystal cooked to thirty-four and a half degrees by the syrup gauge.

Walnut-Top Bonbons

For this use the same cream as for iced vanilla walnuts. First put five pounds of the cream into a farina boiler, and flavor with dry vanilline crystal; heat, add about one tablespoonful of water, stir well, turn the cream into a bonbon dropper, and drop into impressions in starch, using a mold that has nearly the shape of a small walnut half. When the bonbons are cold and firm, remove them from the starch, throw them into a sieve, brush them well, and then dip them the same as iced vanilla walnuts, but dipping them only once. Lay a half English walnut meat on top of each bonbon as you dip it, pressing it down a little so as to make it hold, and yet not hard enough to make a bottom on the bonbon.

Make these bonbons in white, red, and orange colors and flavors, flavoring the inside the same as the outside.

Pecan-Top Bonbons

Make this bonbon the same as the walnut-top bonbons, and in the same colors and flavors.

Almond-Top Bonbons

Split blanched Jordan almonds in half, and then make these bonbons the same as the walnut-top bonbons.

Pineapple-Top Bonbons

Ten pounds of white A sugar.	Half a pint of canned pineapple.
Two full pints of water.	Cut pineapple for tops.
Half a pound of glucose.	Yellow color, acid and
Cook to two hundred and fifty degrees.	flavor.

Put ten pounds of white A sugar into a clean copper pan, add two pints of water and half a pound of glucose, and cook to two hundred and fifty degrees; pour on clean marble, leave till partly cool, add half a pint of grated canned pineapple, and work the batch briskly, turning it to a cream; after it has creamed leave it for twenty minutes, knead it, and, placing it in a large farina boiler, warm till it is thin; then add one heaping teaspoonful of powdered tartaric acid little yellow color and a few drops of pineapple extract; turn it into a bonbon dropper, dropping in small long-shaped impressions in trays of starch; leave in the starch till they are hard, then take out, and brush well. Now have some preserved pineapple cut in strips one inch long and one-eighth of an inch thick. Put about four pounds of dipping

cream (same as for iced vanilla walnuts) into a farina boiler, warm and stir till it is thin enough to dip through nicely; then color it yellow, add a few drops of pineapple extract, dip the bonbons into it and drop them on heavy waxed paper. While they are warm, or just as soon as you drop them, lay one of the strips of pineapple on top of each. You can dip this bonbon in several colors if you wish.

Lemon Bonbons

Ten pounds of white A sugar.	The grated rinds of three lemons.
Two pints of water.	One teaspoonful of powdered tartaric acid.
One pound of glucose.	
Cook to two hundred and forty degrees.	Five drops of oil of lemon.
One pound of almond paste.	Yellow color.

Put ten pounds of white A sugar into a copper pan, add two pints of water and one pound of glucose, set the pan on the fire, mix well, and after washing down the sides of the pan, cook to two hundred and forty degrees; pour on a clean, cool marble, leave till almost cold, then turn to a cream; turn a pan over it and let it mellow for half an hour; knead the cream, put it in a farina boiler, add one pound of almond paste, and warm and stir till it is melted; add the grated rinds of three lemons, one teaspoonful of powdered tar-

taric acid, five drops of oil of lemon, yellow color, and, if not thin enough to run easily, a little water; pour the cream into a bonbon runner, drop it in small impressions in trays of starch, leave till cold, remove from the starch, and dust well. Melt in a farina boiler about four pounds at a time of dipping cream, the same as for iced vanilla walnuts, color it a nice lemon color and flavor with two drops of oil of lemon, dip the bonbons in it and drop on heavy wax paper; leave till cold and they are ready for use.

Orange Bonbons

Make this the same way as the lemon bonbons, only use the rind of oranges grated, orange oil and orange color instead of lemon.

Cocoanut Bonbons

Ten pounds of white A sugar.	Cook to two hundred and thirty-eight degrees.
Two pints of water.	Two pounds of finely grated cocoanut.
One pound of glucose.	
Half ounce vanilla extract.	

Put ten pound of white A sugar into a copper pan, add two pints of water and one pound of

glucose, mix well, and cook to two hundred and thirty-eight degrees; pour on a clean, cool marble, leave till almost cold, then add two pounds of fine grated cocoanut and half ounce vanilla extract; turn the batch to a cream, invert a pan over it and let it mellow for about thirty minutes; then knead the cream, place it in a large farina boiler and warm and stir till it is quite thin. It is best to have these bonbons for dipping quite hot, as they mellow after they are dipped, and if they mellow too soft they will soften or mellow the outside cream they are dipped in. Turn the cream into a bonbon dropper, drop it in small impressions in trays of starch, and leave till the drops are hard enough to handle; remove from the starch and dip in a dipping cream, the same as is used in iced vanilla walnuts, in the following way: Put about four pounds of dipping cream into a farina boiler, warm and stir till it is thin enough to dip through nicely, then add a pinch of dry vanilline crystal, mix through the cream and dip the cocoanut drops in it, dropping them on wax paper and leaving till cold; then they are ready for use. If the bonbon looks dry, your cream is too hot and too thick—add a tablespoonful of water to the cream, and dip a little colder. The inside drop should not be ice cold when you dip it, as this would make a dull bonbon; it can be warmed a little, as this will help the gloss.

Fruit Bonbons

Five pounds of white A	One and a half pounds of
sugar.	preserved fruit, cut small.
One pint of water.	Flavor extract of pistachio.
Cook to two hundred and	
forty-two degrees.	

Put five pounds of white A sugar into a clean copper pan, add one pint of water, and cook to two hundred and forty-two degrees; pour on a damp marble, leave till cool, turn to a cream, cover it up, let it mellow, and then knead it. Cut one and a half pounds of preserved fruit—such as red pears, red pineapple or white pineapple, greengages, or apricots—into small pieces, knead them through the cream, and roll in small long-shaped drops; dip these the same as the cocoanut bonbons, only color the dipping cream green, and flavor it with extract of pistachio; add a few drops of yellow color to make it a nice mellow green, and finish the same as the cocoanut bonbons.

Milan Bonbons

Make this batch in the same way as you do the fruit bonbon, only use pieces of English walnut meats instead of the fruit, and leave the dipping cream white; flavor it with vanilline crystal.

Dipping Cream.

Here I will give a recipe for dipping cream, although it will be the same as I gave in iced vanilla walnuts; my continual reference to these may confuse the work somewhat.

Put twenty pounds of white A sugar into a clean copper pan, add four and a half pints of water, and one teaspoonful of acetic acid, set the pan on a strong quick fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan, place a clean wooden cover over it, and cook for five minutes; remove the cover and cook to two hundred and forty degrees; pour on a damp, clean, cold marble, which should be large enough to allow your batch to run out as thin as it will run without having to bank it up; leave on the marble till it is cold, and then with your assistant work it briskly with two paddles till it creams and finally sets in a firm mass; turn a pan over it, let it mellow for thirty minutes, then knead the batch, and it is ready for use. Don't work this batch too slowly while turning; avoid letting it turn without thoroughly working it, as it will work short while dipping. If your bonbons are a little dull, your batch may be a little too low a cook; so try the next batch a little higher. You will find that your thermometers vary a little from others, but you can soon

find this out, and become acquainted with the thermometer you have in use. Try to have fresh cream for dipping; if it should be a couple of days old, use it up for bonbons or cream chocolates. This will give you a chance to have fresh cream and bright glossy goods.

Raspberry Bonbons

Ten pounds of white sugar.	A	Half a pint of raspberry pulp.
Two pints of water.		Red color.
Half a pound of glucose.		Half an ounce of powdered tartaric acid.
Cook to two hundred and forty-eight degrees.		Extract of raspberry.

Put ten pounds of white A sugar into a clean copper pan, add two pints of water and half a pound of glucose, set the pan on a good fire, mix well, wash down the sides of the pan, and cook to two hundred and forty-eight degrees; pour on a damp marble, and leave till partly cool; spread over the batch half a pint of raspberry pulp and half an ounce of powdered tartaric acid, turn the batch to a cream, invert a pan over it, and let it set for thirty minutes; then knead the batch, place it in a large farina boiler, heat it quite hot, and color it dark red, adding a little raspberry extract. This must be the real distilled raspberry extract, not orris and butyric ether, that is commonly called raspberry extract. Now run

this cream into small crescent-shaped impressions in trays of starch, leave till they are cold, remove, and brush off the starch. Put a few pounds of dipping cream from the batch given just before this bonbon batch, into a small farina boiler, warm till thin, flavor it with extract of raspberry, and dip the dark red drops in this thin white cream, drop on heavy wax paper, leave till cold, and they are finished. This dark red drop will show through the white cream, making a mellow looking bonbon.

Violet-Top Bonbons.

Put five pounds of dipping cream into a farina boiler, warm it till quite thin, color it violet, flavor with floral extract of violet, and run in small impressions in trays of starch; when cold remove from the starch, and brush well. Place a few pounds of the dipping cream into a small farina boiler and warm till thin enough to dip through nicely; then color violet, and flavor with floral extract of violet; dip the bonbons into the cream, drop them on heavy wax paper, and lay a piece of crystallized violet leaves on top of each. Work the cream a little cool, and add a little water if the cream should be dry. This will give you a glossy, mellow-looking bonbon.

Pignolia-Top Bonbons.

Place five pounds of dipping cream in a farina boiler, and set it on the fire till just warm; stir into it one pound of white walnut pieces cut small, or crushed, add a couple of tablespoonfuls of water, mix well, and turn it out onto a smooth marble; spread it out in a flat mass one-quarter of an inch thick, roll out a little, leave till nearly cool, and cut out with a lozenge cutter in large oval lozenges. Now put about four pounds of dipping cream (same as that given a couple of pages back) into a farina boiler, warm, and stir till thin enough to dip through; remove from the fire, letting the cream pan set in the outside water part of the boiler. Color the cream a light green, and flavor it with extract of pistachio. Dip the nut lozenges into the cream, drop on wax paper, lay a pignolia nut on each freshly dropped bonbon, touching each nut to sink it into the top. Let the drops set till cold, and they are ready for use. Don't have the cream too hot while dipping, and if it is too dry to work well, add a little water, a spoonful at a time, till the cream works mellow.

Cherry-Top Orange Bonbons.

Cut a few pounds of bright-red French cherries in two. Put five pounds of dipping cream into a farina boiler, and the grated rinds of two

oranges, half a pound of almond paste, and yellow color, set the boiler on the fire and heat till quite thin, adding a couple of tablespoonfuls of water or the juice of the oranges; turn the cream into a cream funnel or bonbon dropper, drop in small round impressions in trays of starch, leave till nearly cold, then remove from the starch, and dust off well. Melt five pounds of dipping cream in a farina boiler, color it a nice orange, add two or three drops of oil of orange, and dip the orange drops in this cream, dropping them on heavy wax paper; lay half a cherry on top of each bonbon, as you dip them, pressing the cherry to make it stick, and turning up the smooth side. Make these drops in lemon, vanilla and rose colors and flavors.

Iced Marron Bonbons.

Crush two pounds of marron pieces, add the seeds of half a vanilla bean, knead the paste, adding powdered sugar, if quite soft, and roll in small drops the size of cherries. Put three or four pounds of dipping cream into small farina boiler and warm till thin enough to stir through, add a pinch of vanilline crystal, mix well, remove the boiler from the fire, and dip the marron drops in the cream, dropping them on heavy wax paper. As you drop them raise the dipping fork or wire up a little from the drop and curl it around on

top, making a nice finish, and being careful about the heat of the cream. You should have a glossy, mellow-looking drop when finished.

Dover Bonbons.

Put five pounds of shelled peanuts into a peanut roaster, roast over the fire till they are a light brown color, turn them out into a sieve, and leave till cool; rub the skins from the nuts, and pass them through a peanut or sausage grinder, putting them through the second time, or till they are just pasty enough to hold together in a small ball; then roll the paste in balls the size of a cherry. Now put four pounds of dipping cream into a farina boiler, warm till thin, stirring well, add a pinch of dry vanilline crystal, mix well, and dip the peanut balls in the cream, dropping them on heavy wax paper; leave till cold, and pack ready for use.

Milk Bonbons.

Ten pounds of white A sugar.	Cook to two hundred and thirty-eight degrees.
Two pints of water.	One even teaspoonful of dry
Two quarts of rich cream.	vanilline crystal.
Orange color.	

Put ten pounds of white A sugar into a copper pan, add two pints of water, set the pan on the

fire, and, as the batch comes to a good ball, add by degrees two quarts of rich cream, stirring while cooking, and when the batch is cooked to a catch or to two hundred and thirty-eight degrees, pour it on a cool, damp marble, leave till cold, and add one teaspoonful of vanilline crystal and a little orange color; turn to a cream, invert a pan over it, and leave till mellow; then knead, and roll part of the batch in small balls, the size of a cherry. Now put three pounds of this milk cream into a farina boiler, add two pounds of dipping cream and a little orange color, just enough to make it a rich cream color, warm till thin, adding water with a tablespoon if it is too thick; stir well, dip the drops in the cream, and drop on heavy wax paper. If the bonbon is glossy and mellow-looking, it is right; but if it is dry and dull, you have heated your cream too hot. Work it colder, and you will get a mellow drop or bonbon.

Pistachio-Top Bonbons.

Put five pounds of dipping cream into a farina boiler, add half a pound of almond paste, three drops of oil of bitter almonds, and one or two tablespoonfuls of water; warm, mix well till the cream is warm enough to stir through, and turn out on a smooth marble, spreading and rolling it out in a mass one-fourth of an inch thick; leave

till nearly cool, and cut out with a tin lozenge cutter in round lozenges or wafers. Now put five pounds of dipping cream in a farina boiler, warm till thin, color it a light green, adding a couple of drops of yellow to mellow the green color, and flavor with extract of pistachio; dip the lozenges in this cream, drop on heavy wax paper, and as you drop them, have your assistant lay on the top of each a half of a good bright green pistachio nut; leave till cold, and they are ready for use. Have the pistachio nuts blanched, dried and split for this work.

Soft Iced Cocoanut Bonbons.

Three pounds of white sugar.	Six pounds of finely grated cocoanut.
One pint of water.	Cook to a soft ball.
Six pounds of glucose.	One tablespoonful vanilla extract.

Put three pounds of white A sugar into a clean round-bottom copper pan, add one pint of water, set the pan on the fire, and stir till the sugar is melted and the batch comes to a boil; add six pounds of glucose, stir till thoroughly mixed, add six pounds of finely grated cocoanut, and stir rapidly till the batch is cooked to a soft ball, or till you can roll a soft ball out of it. Try it by spreading a little of the paste on a cool marble

and letting it get quite cold; then if it will roll into a soft ball, it is cooked enough. Set the pan off the fire, add one tablespoonful of vanilla extract, mix well, turn the batch out into shallow tin pans, and let it get cold; when cold, it should be soft enough to roll nicely, not tough and hard, but mellow. Now roll it in small balls the size of cherries, dip it in the cream in several colors and flavors as given below. Dip a few in white vanilla dipping cream by putting three pounds of dipping cream, of the kind given in this book, into a farina boiler, warm till thin, flavor it with vanilla extract, and dip a lot of the cocoanut balls into this white cream. Don't have the cream too hot, but just warm enough to dip through nicely; if it is dry add a few teaspoonfuls of water. Drop these bonbons on heavy wax paper, leave till cold, and pack ready for use.

Soft Iced Rose Cocoanut Bonbons.

After you are through dipping the vanilla bonbons, fill the farina boiler up again with dipping cream, color it red, add two drops of oil of rose, and finish the same as the vanilla batch.

Soft Orange Cocoanut Bonbons.

Prepare the cream the same as the vanilla batch, add the grated yellow rinds of two oranges

and a couple of drops of oil of orange, color it orange, and dip the drops in this cream, finishing them the same as the vanilla batch.

Soft Iced Chocolate Coconut Bonbons.

Warm up a pot of cream the same as for the vanilla batch, add enough unsweeten liquor chocolate to make it a nice chocolate color, add water with a tablespoon till you have a nice soft mellow cream, not too hot. If you have enough water added and work it a little cold, the bonbons will have no light spots, but will be bright and glossy, and will keep mellow for several days. These bonbons can also be crystallized if you wish them that way.

Cherry Cream Kisses.

Cut two pounds of bright red preserved French cherries in about four pieces each. Put four pounds of dipping cream into a farina boiler, set on fire, and stir till the cream is melted just thin enough to stir through; add a little dry vanilline crystal and the two pounds of cut cherries, remove the boiler from the fire, mix well, and add a few spoonfuls of water; dip out a spoonful of the cream and cherries, and with a small knife scrape off about two kisses from each spoonful,

drop on wax paper, leave till cold, and they are ready for use. These kisses should be mellow and glossy, if you have not heated the cream too hot or worked it too dry. They will be nice for keeping for several days without crystallizing. These kisses are very good stock to get up during the last few days before Christmas, as you can use them as soon as they are made; it is well to keep one hand busy on these up to the last hour, as they help to keep stock for mixtures, or for topping off boxes. I will follow with a full line of these goods, which, when complete, make quite a variety of kisses.

Yellow Pineapple Cream Kisses.

Cut two pounds of yellow or golden colored pineapple in small pieces. Put four pounds of dipping cream into a farina boiler, add a little yellow color and just a little pineapple extract; now warm it, add the cut pineapple, and work it the same as the cherry kisses.

Red Pineapple Cream Kisses.

Make this the same way as the yellow batch, only use red pineapple, color the cream pink, and flavor it with extract of pineapple. Be careful to use the extract very sparingly, as you don't want to spoil the flavor of the preserved pineapple.

Greengage Cream Kisses.

Make this batch the same as the cherry kisses, only use greengage, and color the cream a light green, with a drop of yellow in the green, and flavor it with pistachio.

Almond Cream Kisses.

Have two pounds of Valencia almonds blanched, dried, and chopped in pieces about the size of grains of corn or a little smaller. Put five pounds of dipping cream into a farina boiler, flavor it with a couple of drops of oil of bitter almonds, warm, and stir till thin enough to stir through; add the two pounds of chopped almonds or enough to show up well in the cream, and add water with a spoon till it is soft enough to dip a mellow kiss; dip out a tablespoonful of the batch, and with a knife scrape out about three or four kisses from each spoonful; drop on wax paper, leave till dry, and they are ready for use. If the kiss runs flat after you have dipped it out, the cream is too hot; work it cold enough to cause the cream to set in an almost round drop or kiss. These kisses take up more water, owing to the nuts drying the cream.

Walnut Cream Kisses.

Make this batch the same as the almond kiss, only use pieces of white walnuts.

Shellbark Cream Kisses.

Make a batch of shellbark kisses in the same way as the almond kisses.

Pistachio Cream Kisses.

Prepare these kisses in the same way as the almond kisses, only use pistachio meats, blanching them and cutting in small pieces; then finish the same as the almond batch, flavoring it with extract of pistachio.

These are fine for topping off boxes of fine candy.

Vanilla Cocoanut Cream Kisses.

Make this batch by placing five pounds of dipping cream into a farina boiler, add one tablespoonful vanilla extract, warm till thin enough to stir through, add fine shredded or woolly shredded cocoanut (desiccated cocoanut) sufficient to thicken the cream, or to show up quite rugged when you dip the kisses; add a little water, and don't work the cream hot; use a thin paddle something like a palette knife in shape; dip out a paddleful of the cream, and with a knife scrape off small drops or kisses, and drop on heavy wax paper. Work the cream cool enough to stand up in a nicely shaped rugged kiss. If

they run flat, you have heated the cream too hot ; cool it off by adding more cream and more cocoanut. When these kisses are cold, they should be glossy and mellow-looking.

Teaberry Cream Kisses.

Make this batch the same as the vanilla batch, only color it pink and flavor it with a few drops of oil of teaberry.

Orange Cream Kisses.

Grate the yellow rind from three oranges, add it to a batch the same size as the vanilla batch, color it with orange color, and finish it the same as the vanilla batch.

Chocolate Cream Cocoanut Kisses.

Make this in the same way as the vanilla batch, only add to the melted cream sufficient unsweeten chocolate to make the kisses a good chocolate color, and add more water than to the other batches, as the chocolate will dry the cream.

Maple Cocoanut Kisses.

Ten pounds of maple sugar.	Finely shredded cocoanut.
Three pints of water.	Caramel or burnt sugar
Cook to two hundred and	color.
thirty-eight degrees.	

Take ten pounds of maple sugar, crush it well, place it in a copper pan, add three pints of water; set the pan on the fire, stir till the sugar is thoroughly dissolved, and cook to two hundred and thirty-eight degrees; pour on a cool marble, leave till cold, and turn to a cream; invert a pan over the cream, let it mellow, and then knead it. Put four or five pounds of the maple cream into a farina boiler, set it on the fire, stir till the cream is soft, and add enough finely shredded cocoanut to thicken the cream or to have it show up well in the kisses. The cream should be just warm enough to work well; if it is dry, add a little water. Add just enough caramel color to make the cream a nice maple color; dip out and drop on a heavy wax paper in nice-sized kisses; leave till cold, and they are ready for use.

Maple Cocoanut Patties.

Prepare the balance of the above maple cream the same as you did for maple kisses, mixing the cocoanut and the color in the cream; dip out large

spoonfuls of about two ounces each, drop on heavy wax paper, spread around in a cake or patty, leave till cold, and they are ready for use.

Fruit Patties.

Have two pounds of yellow and red pineapple or greengages cut in small pieces. Put four pounds of dipping cream in a farina boiler, warm so that you can just stir through it, flavor it with extract of pistachio, mix the two pounds of chopped fruit through the cream and dip it out in large spoonfuls, or in drops of about two ounces on wax paper; spread it out in a patty, leave till cold, and they are ready for use.

Vanilla Coconut Patties.

Make this batch the same as the vanilla coconut kisses, dip out about two ounces at a time, drop on wax paper, and spread out in a cake or patty.

These sell for five cents each, weighing two ounces each, and making forty cents a pound. If you sell at thirty cents per pound, make the patty larger.

Cocoanut Croquettes.

Ten pounds of white A sugar.	Orange color and flavor. Shredded or strip cocoanut.
Two pints of water.	Finely grated cocoanut.
One pound of glucose.	Crystal syrup cooked to
Cook to two hundred and thirty-eight degrees.	thirty-five degrees.

Put ten pounds of white A sugar in a copper pan, add two pints of water and one pound of glucose, set the pan on the fire, stir till the sugar is partly dissolved, and cook to two hundred and thirty-eight degrees; pour on clean wet marble, leave till cool, and turn to a cream; invert a pan over it, and let it mellow for thirty minutes; place part of the batch in a farina boiler, warm till thin, add half a pound of finely grated cocoanut and one or two tablespoonfuls of water, mix well, turn the cream into a bonbon dropper, drop in small round impressions in trays of starch, and leave till cold; remove the drops from the starch, and dust them well. Put three or four pounds of the cream in a farina boiler, and warm, while stirring till thin enough to stir through nicely; add about one pound of glucose to the cream, remove it from the fire, color it a deep orange, and flavor it with two or three drops of oil of orange. Have ready a tray of woolly cocoanut. Stir the cream till cool enough to bear your hands in it; then take four or five drops in your hands, take up a

part of a handful of cream, rub it over the drops till they are well coated, and drop one at a time in the tray of cocoanut. Let your assistant throw some ccocoanut over the drops, pick them up, giving them a little roll in the hands, and lay them on trays; leave till dry. To crystallize them, cook a crystal syrup to thirty-five degrees on syrup gauge, and let it become partly cool; have the croquettes laid in pans, cover them with the syrup, and let them set in a warm room over night; drain the syrup off in the morning, leave til dry, and they are finished.

The above croquettes are a good stock to turn out during the holidays, as they are a nice piece for mixtures and can be turned out rapidly. Make them both in orange and white. For a crystal syrup, see notes on crystal syrups in another part of this book.

Iced Orange Cocoanut Croquettes.

Five pounds of white A	The grated rinds of two oranges.
sugar.	
One pint of water.	Orange color.
Half a pound of glucose.	Shredded cocoanut.
Cook to two hundred and	Dipping cream.
forty-two degrees.	

Put five pounds of white A sugar into a copper pan, add one pint of water and half a pound of glucose, and cook to two hundred and forty-two degrees; pour on marble, leave till nearly cold,

then turn to a cream; cover up till mellow, knead, add the grated yellow rinds of two oranges, color it orange, knead well, and roll the cream in small round drops like cherries. Put five pounds of white dipping cream, of the kind given in this book, into a farina boiler, warm till thin, mix two handfuls of shredded cocoanut through the cream, add one spoonful of water, stir well, dip the orange drops in this white cream, and drop on wax paper; when cold, they are ready for use. These croquettes should be bright, glossy, mellow and rugged in appearance. Don't work the dipping cream too hot, or they will look dry and dull. The orange centre will show through the outside white cream, making a nice drop. In the following raspberry croquettes we will have a red centre showing through the white outside, which is also a nice drop or candy.

Iced Raspberry Cocoanut Croquettes.

Five pounds of white A	Two tablespoonfuls of rasp-
sugar.	berry jam.
One pint of water.	One teaspoonful of pow-
Half a teaspoonful of cream	dered tartaric acid,
of tartar.	Red color.
Cook to two hundred and	Extract of raspberry.
forty-eight degrees.	

Put five pounds of white A sugar into a copper pan, add one pint of water and half a teaspoonful

of cream of tartar; mix well, and cook to two hundred and forty-eight degrees; pour on a damp marble, and when partly cool add two large tablespoonfuls of raspberry jam, one teaspoonful of powdered tartaric acid, enough red color to make it a deep red, also a little extract of raspberyy; now turn the batch to a cream, cover it up, let it mellow for thirty minutes, knead it, and roll it in small round balls, the size of a cherry; dip these in the dipping cream and cocoanut, in the same way as the above iced orange croquettes. The red drops will show through the outside white cream, giving a mellow effect, and they will show through even more after they are one day old.

Almond Balls.

Ten pounds of white sugar.	A	Cook to two hundred and thirty-eight degrees.
Two pints of water.		Flavor oil of bitter almonds.
One pound of glucose.		Chopped Valencia almonds.
Crystallized syrup cooked to thirty-five degrees.		

Chop about five pounds of Valencia almonds in small pieces about the size of grains of popcorn, pass them through a sieve, getting them regular in size. The almonds need not be blanched for this, as it is intended for a cheap or

common candy generally used in mixtures. Now put ten pounds of white A sugar into a copper pan, add two pints of water and one pound of glucose, set it on the fire, stir well, and cook to two hundred and thirty-eight degrees; pour on a damp marble, leave till cool, turn it to a cream, cover it up, let it mellow, and then knead it. Place six pounds of the cream into a farina boiler, warm till thin, add a little water, flavor it with oil of bitter almonds, turn the cream into a cream dropper, and drop in small round impressions in trays of starch; leave till cold, and remove them from the starch. Place about four pounds of the cream into the farina boiler, warm till it is thin enough to stir through, remove from the fire, and stir into the cream three-quarters of a pound or a pound of glucose; mix till it is cool enough to bear your hands in, then take up a little of the cream in your hand, and taking three or four of the drops in your other hand, rub the cream over them till they are quite gummy or sticky; drop one at a time into the chopped almonds. Your assistant can cover the drops with the almonds, giving them a roll to press the almonds in, lay on trays till dry, then crystallize in a syrup cooked to thirty-five degrees on the syrup gauge; leave over night, drain off the syrup in the morning, leave till dry, and they are finished.

Glazed Almond Croquettes.

Ten pounds of white A sugar.	Five pounds of prepared almond paste.
Two pints of water.	Flavor oil of bitter almonds.
Two pounds of glucose.	Blanched almonds chopped small.
Cook to two hundred and fifty-five degrees.	Gum arabic solution.

First blanch a few pounds of Valencia almonds, and while they are wet or damp, chop them into small pieces about the size of grains of rice or a trifle larger; spread them out and let them dry over night. Put ten pounds of mold A or white A sugar in a copper pan, add two pints of water and two pounds of glucose, set the pan on the fire, mix well, and cook to two hundred and fifty-five degrees; add five pounds of prepared almond paste sliced in small pieces. Let the batch boil up once after you add the almond paste; then pour on a damp marble, let it lie a few minutes, and when partly cool, work briskly till you cream it; turn a pan over it to keep it warm, leave for thirty minutes or till it is mellow, and knead well; flavor it with oil of bitter almonds, or divide the batch into three parts, flavoring one part vanilla and leaving it white; one part green, flavoring with pistachio or bitter almonds, and one part red, flavoring with oil of rose. Roll the cream in small balls, giving each one a few rolls, and making a long-shaped drop.

Have ready a thick solution of gum arabic, dip the fingers of one hand into it, take one drop at a time, roll it around in your hand till you get it well gummed, and drop it in the chopped almonds. Let your assistant cover the drops over with the almonds, take them up one by one to give them a roll between the hands so as to press the almonds into the gum, lay them on trays and let them dry. Then have ready a thin solution of gum, dip a little on your hands, roll each drop in your gummy hands to glaze it, and drop on oiled or greased tins; leave till dry, and they are ready for use. This will give you white, red and green glazed almond croquettes. You can also leave them in a round ball, if you wish them that way.

Porcupine Cherries.

Five pounds of white A	Shredded almonds.
sugar.	Red color.
One pound of glucose.	Vanilline crystal.
One pint of water.	Preserved cherries.
Cook to two hundred and	
forty degrees.	

Blanch four pounds of Valencia almonds, and while they are wet shred them with a sharp pen-knife by laying one at a time on a wooden table, placing one finger of the left hand on it to hold it firm, and with a knife in the right hand slice or

strip the almond in shreds lengthwise; place them on trays to dry. This work is done when help has idle time. After a little practice you can work very rapidly. Put five pounds of white A sugar in a clean copper pan, add one pound of glucose and one pint of water, and cook the batch to two hundred and forty degrees; pour on a wet marble, leave till cool, and turn it to a cream; cover it up, let it mellow for thirty minutes, and then knead it. Put about three pounds of the cream into a farina boiler, warm and stir till thin, and then add a pinch of dry vanilline crystal and red color to make the cream a dark red; drop one small preserved cherry into the red cream, dipping with a two-pronged fork, and in dipping it out take a good coating of cream up on the cherry, and drop it into the shredded almonds. Your assistant can press the almonds onto the cherry, making a long-shaped drop. Lay on trays, and continue this process till you have as many drops as you wish to make at one time. If it works too dry drop a little water into the cream while working it. Now to crystallize the goods, place them in pans, cook a crystal syrup to thirty-four and a half or barely thirty-five degrees by the syrup gauge, let it get partly cool, cover the goods, laying a wire cover on each pan, as the goods will swim on top; leave them over night, drain off, and when they are dry, they are finished.

Roasted Almond Truffles.

Eight pounds of Valencia almonds.	Two pounds of powdered sugar.
Two pounds of sweet chocolate.	Gum arabic.

Put eight pounds of Valencia almonds into a peanut roaster, and roast over the fire till they are just a trifle brown, being careful not to roast too much, as they color up after they are taken from the fire. Pass part of the roasted almonds through a grinding machine and grind them to a smooth paste; if they are a little dry, pass them through the machine a second and a third time till the paste gets oily; then place it on a warm marble, add two pounds of sweet chocolate, mix well, add two pounds of finely powered sugar or sufficient to thicken it to a stiff paste, knead well so that it will lose its dryness and roll nicely. Now roll it into small round balls the size of large cherries. Chop the other part of the roasted almonds into small pieces a little larger than grains of rice. Dip your fingers into a thick solution of gum arabic, take up one ball at a time, gum it well in your fingers, and drop it in the chopped almonds. Let your assistant cover the drop with the almonds, give it a roll in his hands, and lay on trays. When the goods are dry, wet your hands in a thin solution of gum arabic, roll the goods in your hands, lay on greased tin sheets

or trays, and set away to dry; when quite dry, pack ready for use. These make a rich brown-colored candy for topping off boxes of fine candy.

Roasted Filbert Truffles.

Prepare this truffle the same way as the almond, only using filberts instead of almonds, roasting them in the same way, and rolling the ball in a long shape, so as to make a different-looking drop or candy.

Portuguese Secrets.

Ten pounds of white A	Five pounds of almond
sugar.	paste.
Two pints of water.	Flavor oil of bitter almonds.
Two pounds of glucose.	Crystal syrup cooked to
Cook to two hundred and	thirty-five degrees.
fifty-five degrees.	

Cut five pounds of prepared almond paste into thin slices. Put ten pounds of white A sugar in a copper pan, add two pints of water and two pounds of glucose, set the pan on the fire, mix well, and cook to two hundred and fifty-five degrees; add the almond paste; let the batch boil up, then turn it out on a damp marble, and leave till partly cool; work it briskly with the cream paddles till it creams and sets in a firm mass; turn a pan over it, leave for thirty minutes, and then knead well; flavor it with oil of bitter

almonds, and form the mass into a round or long-shaped batch. Color red a small piece about the size of a hen's egg, and with this red candy, put one strip over the batch lengthwise. Pull the batch out like stick candy as thick as your thumb, and with a thin knife cut the stick in pieces about five-eighths of an inch long, and roll the cut down to a piece one inch long and about three-eighths of an inch thick; roll the batch up in these drops, and leave on trays till firm enough to stand crystallizing. Cook a crystal syrup to thirty-five degrees on the syrup gauge, leave till nearly cool, then lay the drops in crystal pans one layer thick, cover them with the syrup, and lay a wire cover on a sheet of paper over them. Set the pans in a warm place, leave over night, drain off the syrup, and leave till dry; then pack ready for use.

Pistachio Secrets.

Make this batch the same as the Portuguese secrets, only color it green, and omit the stripe; finish it the same.

Cherry Pistachio Bonbons.

Make this candy of the same green almond paste of which you make the pistachio secrets, only roll a piece of the paste in a small ball a little larger than a cherry. Press half of a preserved cherry, hollow side down, on top of the ball, roll

and press till it sticks to the almond paste, set on trays, and leave till dry enough, then crystallize the same as the Portuguese secrets.

Scalloped Almond Paste Bonbons.

Prepare a batch of almond paste the same way as the Portuguese secrets. If you wish, you can make it richer with almond paste, and flavor it with vanilla bean if you prefer it. Color one part of the batch red, one part green, one part orange, and leave one part white; this will divide the batch into four parts. Roll the pastes or creams out in thin sheets, and cut with a scalloped lozenge cutter in scallops about the size of a fifty-cent piece, or a little smaller; fold these scallops together in shell shapes, putting a small red preserved cherry on top of each. Make the same variety with a blanched almond on each drop or candy. Crystallize them the same as the secrets.

This will give you a variety of almond paste bonbons—a line that can be carried out in a large variety of styles, shaping to imitate fruits of many kinds.

Pistachio Acorns.

Make this drop the same as the pistachio secrets, crystallize in the same way, dip one end in chocolate coating, and set in cold place to harden, and they are finished.

White Pineapple Cream Rolls.

Ten pounds of white A sugar.	Vanilline crystal.
Two pints of water.	Five pounds of preserved pineapple.
One pound of glucose.	Crystal syrup cooked to
Cook to two hundred and forty-four degrees.	thirty-five degrees.

Cut five pounds of preserved pineapple in strips one and a quarter inches long and a quarter of an inch thick. Make a cream by cooking ten pounds of white A sugar, two pints of water and one pound glucose to two hundred and forty-four degrees, pour on a damp cool marble, leave till almost cold, and turn to a cream; invert a pan over it, let it mellow, which will take thirty or forty minutes, knead the batch well, and flavor it with vanilline crystal, or the seeds of vanilla bean; pinch off a couple of pounds of the cream, roll it in a stick as thick as your finger, flatten this stick in a strip about two-eighths of an inch thick, and with a knife cut off pieces large enough to wrap around one piece of the strips of pineapple; wrap around the pineapple, give it a roll, and lay on tray. Wrap up the batch in this way, trim the ends by cutting off a little piece with a knife, making the pieces the same length. The cutting that you trim off, you can roll in small balls so as to use up the waste. Let the goods get dry enough to stand crystallizing, and then

lay them in pans. Cook a crystal syrup to thirty-five degrees on the syrup gauge, set to one side till partly cool, then dip sufficient of this over the goods to cover them, let them set in a warm room over night, drain off the syrup, and when dry, knock out and pack ready for use.

Red Pineapple Cream Roll.

Make this batch the same as the white pineapple, only use red pineapple instead of the white, color the cream orange, and flavor it orange; finish the same.

Cherry Cream Roll.

Make this the same as the pineapple batch, only wrap two large cherries in each roll, trim off the ends, and finish the same as the pineapple roll.

Marron Caramelles.

For a small batch of these marron candies, have a few pounds of No. 1 caramels like those given in another part of this book. Cut the caramels in pieces the size of regular caramels, or half as large; lay them on a tray covered with wax paper, and set the tray in a dry room till the caramels get warm and soft. Crush a few pounds of marrons, or knead to a paste, and roll in small

balls the size of cherries. Take one of the soft caramels in your fingers, press out in a thin wafer, wrap this around the marron ball, and roll it in your hand till smooth and round; set on tray, and place a small piece of blanched almond on top of each, pressing it into the drop till it sticks well. Now glaze all the drops by brushing over the tops with a brush moistened or wet with a thin solution of white shellac, leave till dry, and they are finished.

Cream Dates.

Ten pounds of white A	Cook to two hundred and
sugar.	forty-three degrees.
Two pints of water.	Persian dates.
One pound of glucose.	Two pounds of cocoanut.
Crystal syrup	cooked to thirty-five degrees.

Seed a few pounds of Persian dates by cutting them down on one side, laying the date wide open, and removing the seed. Prepare the cream by cooking ten pounds of white A sugar, two pints of water and one pound of glucose, to two hundred and forty-three degrees; pour on a cool wet marble; leave till partly cool, and spread two pounds of dry finely grated cocoanut over the batch. If your cocoanut is freshly grated, cook to two hundred and forty-six degrees. Turn the batch to a cream by working briskly with a large steel paddle, and when the cream turns and sets in a firm mass, invert a pan over it and let it

mellow for thirty or forty minutes; then knead the cream and roll out in pieces, pinch off a piece large enough to fill the date, place it in the date, fold this around the cream, and give it a roll; set in crystal pans cream side up. Now cook a crystal syrup to thirty-five degrees on the syrup gauge, let it get partly cool, and put over the dates, covering them; set the pans in a warm room, leave over night, drain off the syrup in the morning, leave till dry, and pack ready for use.

Vanilla Cream Walnuts.

Make cream walnuts of the same cream that you use for the cream dates, only add a little vanilla extract to the cream when you knead it, and place two halves of walnut meats on opposite sides of a small piece about the size of a hickory nut; press together, set on trays till dry, then crystallize the same as the cream dates.

Orange Cream Walnuts.

Make this just the same as the vanilla, only knead in the cream the grated rinds of oranges, use orange color, and finish it the same.

Cream Prunes.

Make this the same as the dates, only color the cream green, and flavor it with extract of pistachio; finish it the same as the cream date.

Old-Fashioned Vanilla Bonbons

Ten pounds of white A	The seeds of two vanilla
sugar.	beans.
Two pints of water.	Crystal syrup cooked to
One pound of glucose.	thirty-five and a half de-
Cook to two hundred and	grees.
forty-two degrees.	

Put ten pounds of white A sugar into a copper pan, add two pints of water and one pound of glucose, set the pan on a good fire, stir well, and cook to two hundred and forty-two degrees; pour on a damp marble, leave till almost cold, and turn it to a cream; cover the cream, and let it mellow; then put into a large farina boiler, or steam-bath, and warm till thin, flavor it by adding the seeds of two vanilla beans, or half a teaspoonful of vanilline crystal, mix well, dip it into a cream dropper, and drop in impressions in trays of starch. Don't heat the cream extra hot to make it set hard to stand, crystallizing as is usually done, but have it just nice for dropping, leave it in starch over night, and crystallize it the next night; this will give it time to get hard, and it will be free from white or clear spots, and will have a mellow and creamy look. This is a particularly strong point with colored bonbons, such as chocolate, maple, coffee, rose and green bonbons; or, in other words, if you want nice colors, run the cream mellow, and leave the bonbons till

they dry out hard enough to stand crystallizing. Leave the vanilla bonbons in the starch over night; then take out, put in pans, let them set till evening, and then crystallize in syrup cooked to thirty-five and a half degrees on the syrup gauge. Make differently colored and flavored bonbons in the same way as the vanilla bonbons.

Cream Valencia Almonds

Five pounds of Valencia almonds.	Half teaspoonful of vanilline crystal.
Thirty pounds of white A sugar.	Crystal syrup cooked to thirty-five and a half degrees.
Three quarts of water.	
Cook to two hundred and forty-two degrees.	

Put five pounds of small Valencia almonds into a peanut roaster, and roast till slightly brown; remove them from the fire. Put three pounds of sugar into a pan, add half a pint of water, and cook to the crack; throw the almonds into the sugar, stir briskly till it turns, throw into a sieve, sifting out the loose sugar, and then throw them into shaking pan. Put eighteen pounds of white A sugar into a copper pan, add two quarts of water and cook to two hundred and forty-two degrees; set off the fire, take out a dipperful of syrup, pour it over the almonds, and shake the shaking pan over the fire till the syrup

creams on the almonds; add more syrup, and continue this process till you have used it all up. Put nine pounds more sugar into the pan, add two pints of water, and cook to two hundred and forty-six degrees; add half teaspoonful of vaniline crystal; put this on the almonds same as the first lot, turn the almonds out into crystal pans. Cook a crystal syrup to thirty-five and a half degrees on the syrup gauge, set the pan to one side, and let it set over night; put the pan on the fire, warm the syrup a little, put it over the almonds, and let it set in a warm place for four hours, drain off the syrup, let the almonds dry, knock out of the pans and pack.

Cream Filberts

Make cream filberts the same as cream almonds, only color the syrup orange, and flavor it with oil of orange, adding this to the syrup; finish it the same as the almond batch.

Cream Jordan Almonds

Blanch five pounds of Jordan almonds, spread them out on a tray, and set in dry room till dry. Cook up twelve pounds of sugar the same as for cream Valencia almonds, cook the syrup to two hundred and forty-two degrees, put in the seeds

of two vanilla beans, and run about two-thirds of the syrup on the almonds. Set the pan of syrup on fire, and cook up to about two hundred and forty-six degrees; run this up on the almonds, crystallize them, and finish the same as the Valencia batch.

Cream Black Walnuts

Make this batch the same as the cream Valencia almonds, only omit the first coat in the pan with the paddle; put the walnuts into the shaking pan, shake over the fire till they are warm, add the syrup in small lots, and finish the same as the almonds, flavoring with vanilline crystal.

Orange Paste, No. 1

Ten pounds of white A sugar.	One teaspoonful of orange oil.
One pound of starch.	Cook till it leaves the finger.
One and a half gallons of water.	Half an ounce of tartaric acid.
Orange color.	

Put ten pounds of white A sugar into a large copper pan, add one quart of water, set the pan on the fire, and bring the batch to boil; now dissolve one pound of cornstarch in five quarts of water, mixing them well together, add this to the boiling batch, and continue to cook slowly

till the batch, when tried between the thumb and finger, will leave the finger, then it is done; add sufficient orange color to give it a good color, and then half an ounce of powdered tartaric acid, mix well, remove from the fire, flavor it with one teaspoonful of good orange oil, turn it out in trays well dusted with starch; let them set over night, and cut in squares like caramels or larger sizes.

Orange Paste, No. 2

Ten pounds of white A	One-half gallon of water.
sugar.	Cook till it leaves the finger.
One quart of water.	Orange color and flavor.
Ten pounds of glucose.	Half an ounce of tartaric
Two pounds of starch.	acid.

Put ten pounds of white A sugar into a large copper pan, add one quart of water and ten pounds of glucose, and bring the batch to boil on the fire; dissolve two pounds of starch in six quarts of water, add this to the boiling batch, stir and cook till it will leave the finger when tried between the finger and thumb, or have instead two small sticks between which to try it, using clean sticks for each trial. If it will break off the one stick, or leave it and cling to the other, it is cooked enough. Add half an ounce of powdered tartaric acid, orange color, and oil of orange

for flavor, cook well through the batch, turn out in trays well dusted with starch, let them set over night, cut in square blocks, or, for chocolate covering, cut in long-shaped cuts.

Lemon Paste, No. 2

Make this in the same way as the orange batch, only flavor it with oil of lemon, and use lemon color; finish it the same as the orange batch.

Mint Paste, No. 2

Make this the same as the orange batch, only color it green, and flavor it with oil of peppermint; finish the same as the orange batch.

Raspberry Paste, No. 2

Make this the same as the orange batch, adding one pint of raspberry pulp just before it is quite finished, and omitting the tartaric acid; color it red, and finish the same as the orange batch.

For cooking in large steam kettles, make these batches five or ten times larger.

Lemon A. B. Gum Drops

Twenty pounds of sugar.

Two quarts of water.

Thirty pounds of glucose.

Four pounds of starch.

Six gallons of water.

One-fourth ounce of tartaric acid.

Flavor, oil of lemon.

Put twenty pounds of white A sugar into a copper steam kettle, add two quarts of water and thirty pounds of glucose, and bring this to a boil; dissolve four pounds of cornstarch in six gallons of water, and pour this into the batch. Add about one-fourth ounce of tartaric acid if the batch is a little cloudy at first, but if it cooks clear, omit the acid. Now cook slowly till the paste will drop off your paddle quite stringy; it is then ready for running in drops. Shut steam off well. Flavor the batch with oil of lemon, drop in impressions in dry starch, and set in dry room, leaving them for two days, or till they are dry enough to stand crystallizing; remove them from the starch, brush well and throw them in a pan; dip your hands in crystal syrup or any simple syrup, and rub them through the drops till these are a little sticky; throw some fine granulated sugar on the drops in the pan, mix well, throw out on trays, and let them dry. Cook a crystal syrup to thirty-five degrees on syrup gauge, let it set in the pan over night, warm the

syrup in the morning, and put it on the drops, leaving them in a warm room for about four hours, or till they have a nice crystal; drain off the syrup, let them dry, and pack ready for use.

Orange A. B. Gum Drops

Make this batch the same as the lemon batch, only color it orange, and flavor it with oil of orange; finish the same as the lemon batch. Be careful not to cook too low, as the drops are liable to catch the starch. You will notice this when you first commence running the drops. If the batch is cooked high enough, there will be a string between the drops for a short time, but if too low a cook has been used, the string will not form or hold, but will run back to the drop like water. When it works that way, the cook is too low, and the drops will catch the starch.

Teaberry A. B. Gum Drops

Make this batch the same as the lemon, only flavor it with a few drops of oil of teaberry, and color it red; finish in the same way.

Lime A. B. Gum Drops

Flavor this batch with oil of lemon and oil of lime, color it green, and finish it the same as the lemon batch.

Moonshine

Thirty-five pounds of white	Cook to good ball.
A sugar.	One and a half pounds of
Seven pints of water.	gelatine.
Twenty-three pounds of	Half a teaspoonful of cou-
glucose.	marin crystal.

Put one and a half pounds of gelatine into a wooden or earthen vessel, with enough water to cover it well, and leave over night to soak. Put thirty-five pounds of white A sugar into a copper steam pan, add twenty-three pounds of glucose, and cook to a good ball; beat with a steam beater for three minutes, add the gelatine, and beat up light; flavor with half a teaspoonful a vanilline crystal, mix well, and keep the batch warm while running. Have dry starch in trays, and form impressions of whatever patterns you wish to use; run the moonshine into these impressions, using a large funnel runner to run out the goods, and being sure to keep the batch warm till you have it all run out. Let the trays set in a dry place, leave for two or three days, when they should be ready for use. Make them in different flavors and colors, according to your own ideas.

Best Vanilla Caramels

Twelve pounds of A sugar.	One pound of butter.
Ten pounds of glucose.	One pound of flour.
Ten quarts of rich cream.	Cook to stiff paste.
Five eggs.	One ounce vanilla extract.

Mix five eggs with ten quarts of rich sweet or new cream. Put twelve pounds of white A sugar into a round-bottom copper pan, add ten pounds of glucose, and one quart of cream, set the pan on a good fire, and stir till the batch comes to a good cook; add the balance of the cream slowly so as to keep the batch thick and boiling, and to avoid curdling the cream. Stir briskly, add one pint of cream at a time till you have added ten quarts, and cook to a soft ball. Melt one pound of butter, and mix with it one pound of fine flour, or enough to make a stiff paste; add this flour and butter after the batch has got thick enough, to avoid wetting the flour, as it will become pasty if put in too soon. Put in when the batch is nearly done, and in time to cook it well; for, if the butter is not thoroughly cooked in the batch, it will become strong when the batch is a few days old. Continue the cooking and stir rapidly till the batch is cooked to a good thick paste; try it on a cool marble by dipping a little out on a palette knife and spreading it on the marble. When it is stiff, or as

hard as you like your caramels, remove the pan from the fire, stir into the batch one ounce vanilla extract, turn out the batch on an oiled marble, and leave till cold; then cut into caramels, and wrap in wax paper ready for use.

Best Walnut Caramels

Make a batch of caramels the same as for the vanilla batch. When cooked, stir into the batch three pounds of English walnut meats (pieces will do), turn this out on a marble between iron bars three-quarters of an inch thick, leave till cold, and then finish the same as the vanilla batch.

Best Almond Caramels

Blanch and dry the almonds, crush them a little, and add them to a batch the same as the walnuts; finish in the same way.

Best Maple Caramels

Make this batch the same as the vanilla batch only using maple sugar instead of white sugar; finish the same as the vanilla batch, omitting the vanilla extract.

Best Chocolate Caramels

Make this the same as the vanilla batch, only adding three pounds of unsweeten Caracas chocolate, mix the chocolate with the butter, melting them together; thicken with the flour, and finish the same as the vanilla batch.

No. 1 Butter Caramels

Ten pounds of white A	Five quarts of cream.
sugar.	Half teaspoonful of vanil-
Ten pounds of glucose.	line crystal.
Six pounds of butter.	Cook to hard ball.

Put ten pounds of white A sugar into a copper kettle, add ten pounds of glucose and six pounds of butter, set the pan on the fire, add one quart of rich cream, and cook and stir till the batch boils well; add gradually four more quarts of cream, stir briskly till the batch cooks to a hard ball, remove from the fire, and stir into it half a teaspoonful of vanilline crystal; turn out on a marble between iron bars three-fourths of an inch thick, leave till cold, and then cut and wrap; or if you wish to use them unwrapped, leave them spread out over a tray for one day, or till they get a little dry on the freshly cut edges; then pack ready for use. Make this caramel in the same flavors as the above best caramels.

A Good Caramel

Ten pounds of white sugar.	A	One pound of butter.
Ten pounds of glucose.		Two pounds of flour.
Ten quarts of milk.		Four eggs.
Cook to hard ball.		One pound cocoanut butter.

Prepare this batch in the same way as the best caramels, given above, using the same nuts and flavors; finish it the same.

Fig-Centre Caramels

Make a batch of chocolate caramels the same as the above good caramels, spread it out very thin on marble, and when it is nearly cold, roll and stretch it out to one-eighth of an inch in thickness. If you have a sizing machine, simply pass it through the sizer, bring it down to one-eighth of an inch, and spread out part of it on a cool marble. Pass ten pounds of figs through a sausage grinder, grinding them to a paste, knead a little powdered sugar with the figs so as to stiffen them, roll out in a mass half an inch thick, and lay it on top of part of the caramel batch; lay the other part on top of the fig mass, roll together, let it set over night,

cut in regular caramel shaps, and wrap in wax paper same as other caramels.

Vanilla Cream Centre Caramels

Make a batch of chocolate caramels same as the above good caramels, and pass it through the sizing machine, bringing it down to one-eighth of an inch in thickness; cut this in two, one part for the bottom of the batch, and the other for the top. Put fourteen pounds of mold A sugar into a pan, add three pints of water and one pound of glucose, set the pan on the fire, and cook to two hundred and forty-six degrees; pour on a damp marble, leave till partly cool, and turn to a cream; invert a pan over it, let it mellow for thirty minutes, and then knead it well. Put seven pounds of glucose in a copper pan, add four ounces of butter, set the pan on the fire, stir, and cook to a crack; take the pan off the fire, stir in the cream, add one tablespoonful vanilla extract, mix well, and set the pan back on the fire long enough to loosen the batch from the pan. Lay the bottom caramel batch between iron bars, pour the cream on it, spread around with a palette knife to an about even thickness, and lay the other part of the caramel batch on top; leave over night or till quite cold; cut the same as other caramels, wrap, and pack in boxes.

Raspberry Cream Centre Caramels

Make this batch in the same way as the vanilla cream centre, only cook the cream to two hundred and fifty degrees, add half a pint of raspberry jam on the marble before turning, and color the cream red; finish the same as the vanilla batch.

Orange Cream Centre Caramels

Make this the same as the vanilla batch, only flavor the cream with the grated rinds of three oranges, and use orange color.

Cocoanut-Centre Caramels

Prepare the top and bottom of the caramel batch the same as for the vanilla cream centre caramels. Make a soft cocoanut for the centre in the following way: Put five pounds of white A sugar into a copper pan, add one pint of water, set the pan on the fire, and stir till the sugar boils; add ten pounds of glucose, and bring the batch to a boil; then add seven pounds of finely grated cocoanut, or enough to make a thin paste; stir, and cook to a stiff paste, or till you can form a soft ball. Try it by spreading a little of the batch on a cold marble, and if it will form a soft ball, it is hard enough. Now turn this batch out on the caramel batch, spread it out to regular thickness, roll it down with the rolling pin, put the top batch on it, and leave till cold; then cut and wrap.

Marshmallow Caramels

Prepare a batch the same as for the regular chocolate caramels, only cook it a little softer than you do for this. When the batch is cold, pass it through a sizer, bringing it down to a thin sheet one-eighth of an inch thick; cut in wafers five-eighths of an inch wide and one inch and a quarter long. Cut a large marshmallow in two with a pair of shears and place one wafer on the top and one on the bottom of each piece; press together, wrap in wax paper, and pack in boxes, packing quite full and pressing the lid down so as to shape the caramels.

Old-Fashioned Vanilla Caramels

Ten pounds of white A	Two pounds of butter.
sugar.	Five quarts of milk.
Five pounds of glucose.	Cook to hard ball.
One teaspoonful of cream of tartar.	One ounce vanilla extract.

Put ten pounds of white A sugar into a copper pan, add five pounds of glucose, one large teaspoonful of cream of tartar, two pounds of butter, one quart of new milk, set the pan on the fire, stir well, and when the batch cooks a little add gradually, as the milk evaporates, four more quarts; continue to stir, and cook to a hard ball; remove from the fire, and stir in half an

ounce vanilla extract; pour on an oiled marble in a thin mass, or about one-fourth of an inch thick; leave till partly cold, mark with a roller knife in small squares, and when they are cold, lay on tin trays in a large piece; then they are ready for the counter.

Old-Fashioned Chocolate Caramels

Prepare this batch in the same way as the vanilla batch, only add one and a half pounds of unsweeten Caracas chocolate, melted, just before taking the batch from the fire; cook a little lower than the vanilla batch, as the chocolate will help to harden the batch; stir lightly after putting the chocolate in, to avoid turning the batch, turn out on the marble, and finish the same as the vanilla batch.

Vanilla Jap Cocoanut Caramels

Half ounce vanilla extract.	Twenty-four pounds of
Ten pounds of sugar.	finely grated cocoanut.
One quart of water.	Cook to good ball.
Twenty pounds of glucose.	One ounce vanilla extract.

Have ready twenty-four pounds of finely grated, or No. 1 macaroon desiccated cocoanut. Put ten pounds of white A sugar into a clean copper pan, add one quart of water, set the pan on the fire, stir till the sugar is dissolved, add twenty pounds of glucose, and bring the batch to a boil; add the cocoanut, stir rapidly, and cook to a good

ball; try it by spreading a little of the batch on a cold marble, and, when cold, rolling in a ball; if it is hard enough to form a good ball, the batch is cooked enough. Add one ounce of vanilla extract, mix well, turn the batch out on an oiled marble, spread it, and roll with a large rolling pin to the thickness of three-quarters of an inch. Let it get cold, and if you have a sizing machine, you can pass the batch through it to make it regular in size; cut in caramels three-quarters of an inch square each way. Now place a few pounds at a time into a sieve, hold over boiling water to steam the caramels, throw in granulated sugar to get them well sugared, then on clean trays, and leave till dry; pack ready for use. When steaming don't get the caramel too soft, as you will get the edges round, thereby spoiling the shape. You can wet the caramel in a pan with a little cold thin syrup, throw in sugar, and dry; this will avoid getting the caramel soft and out of shape.

Chocolate Jap Cocoanut Caramels

Make this the same way as the vanilla batch, only before taking off the fire add enough plain liquor chocolate to color the batch a good chocolate color; finish the same as the vanilla batch.

Teaberry Jap Cocoanut Caramels

Make this the same as the vanilla batch, except as to color and flavor; color it red, and flavor it with oil of teaberry; finish the same as the vanilla batch.

This gives us the variety of three flavors, which is a good assortment for a retail store.

Soft Vanilla Butter-Scotch

Eight pounds of white A sugar.	One and a half pounds of butter.
Two pints of water.	One teaspoonful of powdered salt.
Two pounds of glucose.	Half ounce vanilla extract.
One teaspoonful of cream of tartar.	Cook to hard ball.

Put eight pounds of white A sugar into a copper pan, add two pints of water, two pounds of glucose, one large teaspoonful of cream of tartar, set the pan on the fire and stir till the batch comes to a boil; add one and a half pounds of butter, stir and cook to a hard ball; remove pan from the fire, add one teaspoonful of powdered salt and half an ounce of vanilla extract, mix well through the batch, turn it out on a greased marble, and spread it out with a palette knife to two-eighths of an inch thick; let it get partly cool, cut or mark with a roller knife in blocks one inch wide and one and a half inches long, leave till

cold, break apart, and wrap in wax paper. These goods can be cooked a little softer if you wish them soft.

Soft Chocolate Butter-Scotch

Eight pounds of white sugar.	One and a half pounds of
Two pints of water.	butter.
Four pounds of glucose.	One and a half pounds of
One teaspoonful of cream of	plain liquor chocolate.
tartar.	One teaspoonful of pow-
Cook to hard ball.	dered salt.

Cook this the same as the vanilla batch, stir carefully till it is cooked to a hard ball, add the butter and chocolate on the fire, cook them through the batch, add the salt, and finish the same as the vanilla batch.

Scotch Kisses

Five pounds of white A	Cook to three hundred and
sugar.	twenty degrees.
One pint of water.	Four ounces of butter.
One teaspoonful of cream of	One teaspoonful of pow-
tartar.	dered salt.
Orange color.	Three pounds of small
	marshmallows.

Put five pounds of white A sugar into a small copper pan, add one pint of water, one teaspoonful of cream of tartar, and sufficient orange color

to color it a good orange or butter color, set the pan on the fire, stir till the sugar is well mixed, and after washing down the sides of the pan, cook to three hundred and twenty degrees; add four ounces of butter and one teaspoonful of powdered salt, stir lightly till the butter is cooked through the batch, remove the pan from the fire, and set it on a marble, placing it on a piece of wood. Dip about three pounds of small marshmallows in the butter candy, drain them off well, and drop on the greased marble. If your batch gets too thick for dipping, set the pan on the fire and warm till thin. Avoid graining the batch. After you have the marshmallows all dipped, wrap them in wax paper, and they are ready for use.

Honey Scotch Kisses

Five pounds of white A	One small teacupful of clear
sugar.	honey.
One pint of water.	Four ounces of butter.
One teaspoonful of cream of	One teaspoonful of pow-
tartar.	dered salt.
Yellow color.	Two drops of oil of rose.
Cook to three hundred and	Three pounds of small
forty degrees.	marshmallows.

Cook five pounds of white A sugar, one pint of water, one teaspoonful of cream of tartar and yellow color, to three hundred and forty degrees; remove the pan from fire; add one small teacupful

of clear honey, four ounces of butter, and one teaspoonful of powdered salt, mix well through the batch, and drop two drops of oil of rose into it—just enough to improve the honey flavor; set the pan on a greased marble, dip the marshmallows into the batch one at a time, and drop on the marble. If it gets thick warm up, and continue to dip till you have used up all the batch. If you wish to do a large lot of these goods, prepare a ten-pound batch and have four hands to dip the goods. When finished, they should be a nice yellow or rich orange color. Wrap in wax paper.

Vanilla Solferno Candy

Ten pounds white A sugar.	One pound of butter.
Two pints of water.	One pint of condensed milk.
Two pounds of glucose.	Cook to crack.
One teaspoonful of cream of tartar.	Half ounce vanilla extract.

Put ten pounds of white A sugar into a clean copper pan, add two pints of water, two pounds of glucose, and one teaspoonful of cream of tartar, set the pan on the fire, stir till the sugar is dissolved, and cook to a ball; add one pound of butter and one pint of condensed milk, stir carefully till the batch is cooked just to a crack; pour out on a greased marble, and as it cools, fold it together; when it is cold enough to handle, add half an ounce of vanilla extract; pull over the

hook till quite light and spongy, then pull out on cool marble, let it cool, and pack in tin boxes till ready for use. Break in small pieces for the counter.

Teaberry Solfereno

Make this the same as the vanilla batch, only color it red, and flavor with oil of teaberry; finish in the same way.

Molasses Solfereno

One and a half gallons of molasses.	One and a half pounds of butter.
One large teaspoonful of cream of tartar.	Cook to crack.
One pound of glucose.	One teaspoonful of oil of lemon.

Put one and a half gallons of good golden-colored molasses into a copper pan, add one large teaspoonful of cream of tartar, and one pound of glucose, set the pan on the fire, stir, and cook to hard ball; add one and a half pounds of butter, stir, and cook to crack; pour on greased marble, and, as it cools, fold it together, add one teaspoonful of oil of lemon, pull over the hook till well pulled and quite spongy pull out on a cold marble, and, when cold, pack in tin boxes. When wanted, break in small pieces ready for the counter.

Soft Molasses Candy

One gallon of molasses.	Cook to hard ball.
Six pounds of glucose.	One teaspoonful of oil of
Half a pound of butter.	lemon.
Yellow color.	

Put one gallon of good old molasses into a copper pan, add six pounds of glucose, half a pound of butter and some yellow color, set the pan on the fire and cook to a hard ball; turn out on a greased marble, and, as it cools, fold together; add one teaspoonful of oil of lemon, pull over the hook till quite well pulled and quite cold, form in a flat batch on cool marble, pull out in bars as broad as three fingers, and let it lie on the marble till cold; then cut in half-pound bars, and wrap in wax paper, ready for use.

Soft Molasses Kisses

One gallon of molasses.	Half a pound of cocoanut
Eight pounds of glucose.	butter.
Half a teaspoonful of tar-	Yellow color.
tartic acid.	Cook to hard ball.
Half a pound of butter.	One teaspoonful of oil of
	lemon.

Put one gallon of good old yellow molasses into a copper pan, add eight pounds of glucose, half a teaspoonful of tartaric acid, half a pound of butter, half a pound of cocoanut butter, and yellow color; set the pan on the fire, stir, and cook to a hard ball; then pour on an oiled marble, leave till

it cools a little around the edges, fold together, and continue doing so till partly cool; add one teaspoonful of oil of lemon, pull over the hook till thoroughly pulled, or till cold and spongy, form on a cool marble in a round batch, pull out in sticks as thick as your thumb and cut in kisses with a pair of shears; wrap in wax paper, ready for use.

Crisp Yellow Jack, No. 1

Ten pounds of white sugar.	Half a gallon of molasses.
Two pints of water.	Half a pound of butter.
One large teaspoonful of cream of tartar.	Yellow color.
Cook to three hundred and forty degrees.	One teaspoonful of oil of lemon.

Put ten pounds of white A or No. 1 New Orleans sugar into a copper pan, add two pints of water and one large teaspoonful of cream of tartar, set the pan on the fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan cook to three hundred and forty degrees; stir in well half a gallon of good molasses, cook up again to a good crack or to three hundred and twenty degrees, stir in half a pound of butter and some yellow color, turn the batch out onto an oiled marble, and, as it cools, fold together and add one teaspoonful of oil of lemon; pull over the hook till thoroughly pulled

and quite cool, so as to have the batch very porous or full of air-cells, stretch out in bars, and leave on clean marble till quite cold; then cut, and pack in tin cans.

Yellow Jack, No. 2

One gallon of good molasses.	Yellow color. Cook to crack.
One heaping teaspoonful of cream of tartar.	Half a teaspoonful of vanilline crystal.
Half a pound of butter.	

Put one gallon of molasses into a copper pan, add one heaping teaspoonful of cream of tartar, half pound butter, and yellow color; set on the fire and cook to crack; pour on an oiled marble; as it cools, fold together, add half a teaspoonful of dry vanilline crystal, pull over the hook till well pulled, pull out in bars on cool, clean marble, and when cold cut in bars ready for use.

Vanilla Salt Water Taffy

Ten pounds of white A sugar.	Half pound cocoanut butter. Cook to hard ball,
Two pints of water.	Half ounce vanilla extract.
Twelve pounds of glucose.	One tablespoonful of powdered salt.
One-fourth teaspoonful of tartaric acid.	
Half a pound of butter.	

Put ten pounds of white A sugar into a copper pan, add two pints of water, twelve pounds of

glucose, about one-fourth teaspoonful of tartaric acid, half a pound of butter and half a pound of cocoanut butter, set the pan on the fire, stir, and cook the batch to a hard ball; pour on an oiled marble till it cools a little, add half an ounce of vanilla extract and one tablespoonful of powdered salt, fold the batch together, and continue to do so till cool enough to handle; then pull over the hook till quite well pulled. If the batch should be a little high in cook, sprinkle a little water on it while on the hook, and pull well; this will reduce it to what you want. Now form in a round batch on a clean and cool marble, pull out in sticks a little thicker than your thumb, and cut with shears into chunks about three-quarters of an inch long, and roll them into nice smooth sticks about two inches long and as thick as your little finger; wrap them in wax paper, twisting the ends; then pack in boxes tight, so as to hold the shapes of the sticks.

Walnut Salt Water Taffy

Make this the same as the vanilla batch, only knead four pounds of broken white walnut meats into it after it is pulled, and then leave it on the warm marble for ten minutes; finish same as the vanilla batch.

Fig Salt Water Taffy

Make this the same as the walnut batch, only knead into the pulled batch three pounds of figs cut into small pieces with shears; finish the same as the vanilla batch; color it pink.

Pineapple Salt Water Taffy

Make this the same as the vanilla batch, only flavor it with extract of pineapple, color it yellow, and knead three pounds of preserved pineapple into the pulled batch; finish same as the vanilla batch.

Lemon Salt Water Taffy.

Make this the same as the vanilla batch, only flavor it with oil of lemaon, and color it yellow, or lemon color. It is always best to put a few drops of orange color in with a yellow color, so as to get a lemon yellow instead of a dead yellow.

Orange Salt Water Taffy

Make this same as the vanilla batch, use orange color and flavor it with oil of orange.

Peppermint Salt Water Taffy

Make this the same as the vanilla batch, flavor it with oil of peppermint, color it a light pea-green, and finish same as the vanilla batch.

Teaberry Salt Water Taffy

Flavor this batch with oil of teaberry and color it red; make it and finish it the same as the vanilla batch.

Cocoanut Salt Water Taffy

Prepare a batch the same as for the vanilla, color it a light violet, and knead one or two pounds of dry, finely grated cocoanut into the batch after it is pulled, and then leave on the marble for ten minutes, cut and finish the same as the vanilla batch.

Molasses Salt Water Taffy

Cook one gallon of molasses, twelve pounds of glucose, one-fourth teaspoonful of tartaric acid, half a pound of butter, half a pound of cocoanut butter and yellow color, to a hard ball; pour on an oiled marble, add one tablespoonful of powdered salt, flavor it with oil of lemon, and pull over the hook till quite well pulled; finish the same as vanilla salt water taffy.

The above will make a good variety of flavors and colors of the best selling taffies.

Vanilla Fudge, No. 1

Twenty pounds of white A sugar.	Cook to two hundred and thirty-eight degrees.
Two quarts of water.	Ten pounds of glucose.
Two quarts condensed milk.	One-fourth pound of butter.
One pound of butter.	Cook to crack.

Put twenty pounds of white A sugar into a copper pan, add two quarts of water, set the pan on the fire, stir till the sugar is partly dissolved, and let it come to a good boil; add two quarts of condensed milk and one pound of butter, stir the batch a little, and cook to two hundred and thirty-eight degrees; pour on a wet marble, leave till partly cool, then turn to a cream; cover the cream to keep it warm; let it mellow for forty-five minutes, and then knead well. Cook ten pounds of glucose and one-fourth pound of butter to a crack, set off the fire, add the twenty-one or twenty-two pounds of cream, stir till you have the batch well mixed, add one ounce vanilla extract, and color it with burnt sugar to a nice vanilla color; mix well, set the pan on the fire, and stir till the batch is thin enough to pour out of the pan; pour it on a greased marble between iron bars, or on heavy wax paper laid on the marble. The batch should be about half an inch thick. Let it get quite cold, mark in squares with roller knife, glaze over the top by brushing

over with white shellac, and leave the batch over night; break in half-pound or one-pound pieces, and pack.

Black Walnut Fudge

Make this batch in the same way as the vanilla, only add eight pounds of American black walnuts just before pouring on the marble; finish it the same as the vanilla batch.

Cocoanut Fudge

Make this batch in the same way as the vanilla, only omit the vanilline flavor, and add six pounds of strip cocoanut to the batch before pouring on the marble.

Peanut Fudge

Prepare this batch in the same way as the vanilla. Have eight pounds of Spanish peanuts roasted and the skins rubbed off and add these to the batch just before pouring on the marble; finish the same as the vanilla batch.

Chocolate Fudge

Make this in the same way as the vanilla batch, only cook the cream to two hundred and thirty-six degrees instead of two hundred and thirty-

eight, as in the vanilla, add four pounds of unsweetened liquor chocolate just after you have the cream stirred into the cooked glucose, mix well, and finish the same as the vanilla batch.

Vanilla Fudge, No. 2

One ounce vanilla extract.	Cook to hard ball.
Twenty pounds of sugar.	Five pounds of stiff cream.
Two quarts of water.	One ounce vanilla extract.
Eight pounds of glucose.	Caramel or burnt sugar
One pound of butter.	color.
Two quarts of condensed milk.	

Put twenty pounds of white A sugar into a copper pan, add two quarts of water, eight pounds of glucose, one pound of butter and two quarts of condensed milk, set the pan on the fire, stir and cook to a hard ball; set the pan off, stir and beat till it grains or creams a little and cools off somewhat; add five pounds of stiff cream; continue stirring and beating till the batch is quite creamy; then add one ounce vanilla extract, and color the batch a nice rich caramel color by adding burnt sugar, set pan on the fire and warm it sufficiently to pour; pour on greased marble, leave till cold, mark in small squares, and glaze with white shellac; leave over night, break in one-pound cakes, and pack.

Vanilla Fudge Caramels

Ten pounds of white A sugar.	Two quarts of cream. Cook to ball.
One quart of water.	One ounce vanilla extract.
One pound of butter.	Caramel color.

Put ten pounds of white A sugar into a copper pan, add one quart of water, set the pan on the fire, and stir till the batch comes to a boil; add one pound of butter, cook it well through the batch, then add two quarts of rich cream. If the butter is cooked well through, it will thicken the batch and keep the cream from curdling. Stir carefully till the batch is cooked to a ball (not a hard ball), add enough caramel color to make it a good rich color, flavor with one ounce vanilla extract, stir and beat till the batch is creamed a little; turn it out on a greased marble between iron bars, running it three-quarters of an inch thick; leave till cool, mark in squares, and when quite cold break in one-pound pieces, and it is finished.

Chocolate Fudge Caramels

Make this batch in the same way, only add two pounds of unsweetened chocolate after you remove the pan from the fire, and add the vanilline flavor the same as the vanilla batch; finish the same as the vanilla.

Genesee Creams

Ten pounds white A sugar.	Cook to two hundred and
Half a pound of glucose.	thirty-four degrees.
Two pints of water.	Two and a half pounds of
One pound of butter.	unsweetened chocolate.
	Seeds of two vanilla beans.

Put ten pounds of white A sugar into a copper pan, add half a pound of glucose and two pints of water, set the pan on the fire, mix well, wash down the sides of the pan, add one pound of butter, and cook to two hundred and thirty-four degrees; pour on a cool, damp marble, and leave till cold; then pour two and a half pounds of unsweetened chocolate over the batch, turn it to a cream, cover it up and let it mellow for one hour; knead it, put it in a farina boiler, and warm, adding two or three tablespoonfuls of water and the seeds of two vanilla beans; mix well and pour on a cool marble on heavy wax paper into a frame made with iron rods; let it set over night; now with a thin-bladed knife cut the cream into small blocks about the size of caramels, set on trays, and when they are dry they are ready for use. If you don't have the cream too hard, it will be a nice bright chocolate color; but if too high a cook has been used, or it has been heated too hot, the creams will be gray and spotted.

Vanilla Cream Chocolates

Twenty pounds of white A sugar.	Cook to two hundred and thirty-eight degrees.
Two quarts of water.	One ounce vanilla extract.
Two pounds of glucose.	Fifteen pounds of chocolate coating.

Put twenty pounds of white A sugar in a copper pan, add two quarts of water and two pounds of glucose, set on a good fire, stir till the sugar is dissolved, and after washing down the sides of the pan, place a wooden cover over it, and let it boil five minutes; remove the cover, place a thermometer into the batch, and cook to two hundred and thirty-eight degrees; pour on a clean, cool, damp marble, leave till cold, and turn it to a cream; let it mellow by turning a pan over the batch, and leaving it in this way for about thirty minutes; put the twenty-pound batch into a large farina boiler of two and a half gallons capacity, or into a steam-batch, add one ounce vanilla extract, warm, and stir the cream till it is thin; try it by dropping a little on a tin pan and letting it get cold; if it will stand a little water, add some; mix well, pour the cream into a cream dropper, and drop it into small round impressions in trays of starch; leave till cold, remove from the starch, place in a sieve, and brush and blow off the loose starch that sticks to the drops. Set the sieve over the starch bin, so that this may catch the loose

starch. Now the drops are ready for coating. If the weather is hot, set the drops in a cold place to chill; but if it is extra cold, set the drops in a warm or moderate place, so that they will not get too cold, or they will chill the chocolate, causing it to dry streaky. Melt about fifteen pounds of chocolate coating in a large farina boiler—a smaller amount would do, but the goods will work better if you have more than just enough to cover them—turn the coating out on a marble, about three and a half feet by two and a half, which is a nice size for two to work at. By means of a steam pipe or a small gas stove arranged under one end of the marble, warm it slightly; this will keep your chocolate regular and warm, ready for working. Now with a large palette knife, pull or scrape about three pounds of the chocolate onto the cooler part of the marble, spread it around, and cool it off to about blood heat; then, with your hands, roll the cream drops in the chocolate to cover them, lift up one at a time with two or three fingers, and shake or knock your hand on the marble so as to shake the chocolate smooth on the drop and knock off the surplus; drop on parchment paper laid on tin sheets about eight by twelve inches in size. When you have the tin full, set in a cool place, in the summer time in an ice chest, and leave for

about five minutes, or till just hard. If you let them get too cold they will sweat when you take them out into a warmer room. Pack as soon as you take them out of the box, and set the packed goods into a cool place. If you have no cold plant, use one or two large store-goods boxes; set a tin can in each box up near the top, and put twenty-five pounds of ice into the can; this will keep the box, when covered over, at about sixty-five or seventy degrees, and will hold your stock in good shape till used. While covering the goods, scrape more warm chocolate in as the other chills; mix well, in this way keeping it regular in temperature. In cold weather keep the room you work in warm, or at about seventy degrees, which will help to keep the chocolate in good working order. If you wish to use a fork for covering, and want your goods smooth with a streak on top, dip the drops in the chocolate, shake it and knock the fork on the marble, thereby getting it smooth; with the fingers of the left hand, slide the drop off the fork, throwing a streak over it. The brightest drops are made by simply turning the fork upside down, dropping the drop on paper, lifting the fork up, and leaving the mark of the fork. If you want a special mark on the goods, as a trade-mark, buy a thick coating to commence with, and when the coating is melted on a marble drop a few drops of glycerine

into it, mixing well; this will thicken the chocolate and make your mark stand up in shape. Be careful not to use too much glycerine, as this will make it too thick; a few drops of water will have a similar effect, but is not quite as good as glycerine. The split on top of a drop is made by making with the finger one stroke forward and one stroke backward, scraping out the chocolate in the centre.

The above are directions for handling the coating in the following recipes; in them I will give only the flavors of the insides, and the manner of putting them together, and for the coating, refer back to the directions here given.

Orange Cream Chocolates

Make up a batch of cream the same as the vanilla, warm it up in a farina boiler, add the grated rinds of three oranges, and one tablespoonful of powdered tartaric acid, mix well, color with orange color, and drop in impressions in trays of starch; finish this the same as the vanilla cream chocolates.

Coffee Cream Chocolates

Prepare this the same as the vanilla cream chocolates. When you have the cream warmed in the farina boiler, flavor it with coffee paste, color with burnt sugar, run in the starch, and finish the same as vanilla.

Lemon Cream Chocolates

Warm up a batch of cream the same as the vanilla batch, add the grated rinds of four lemons, half a teaspoonful of oil of lemon and half an ounce of powdered tartaric acid, color with yellow or lemon color, and finish the same as the vanilla batch.

Cocoanut Cream Chocolates

Prepare a batch of cream the same as the vanilla batch, warm it up, add one full pound of finely grated cocoanut (the desiccated will do); if you use dry cocoanut add a small quantity of water to the cream to reduce it a little; finish the same as the vanilla batch.

Mint Cream Chocolates

Make a batch of cream the same as the vanilla batch, warm it, and flavor with oil of peppermint; drop in wafer impressions in trays of starch, leave till cool, and finish the same as vanilla cream chocolates. These mints are generally made very strong, as those who eat mint candy like it so.

Violet Cream Chocolates

Make this batch the same as the vanilla batch, flavor it with floral extract of violet, use violet color, and finish it the same as the vanilla batch.

Violet-Top Cream Chocolates

Make this the same as the above violet cream chocolates, only decorate the top of each with a piece of crystal violet leaf while the chocolate is soft or when you have just covered the creams.

Strawberry Cream Chocolates

First make strawberry jam, by placing in a copper pan a gallon of canned strawberries, adding five pounds of sugar and three pounds of glucose, stirring and cooking slowly on a moderate fire till the jam is a trifle thick. You can keep what you don't use for future use. Color it red and turn the jam out into a stone crock that has a lid. Put a batch of cream, the same as the vanilla batch, in a farina boiler, add about one pound of the jam and half an ounce of powdered tartaric acid, mix well, warm the batch, and color it red or light red. You can improve the flavor by adding a little strawberry extract. Drop in impressions, and finish the same as vanilla cream chocolates.

Raspberry Cream Chocolates

Add raspberry jam, made of the canned fruit in the same way as the strawberry jam, to the cream, the same as the strawberry, color it dark red, add half an ounce of powdered tartaric acid, and finish the same as the vanilla batch.

Pineapple Cream Chocolates

Prepare some pineapple jam of the canned grated fruit in the same way as the strawberry. Cook it the same, and color it yellow. Make a batch of cream the same as the vanilla batch, add about one pound of the jam and half an ounce of powdered tartaric acid, and finish the same as the vanilla batch, coloring it yellow, and using a few drops of burnt sugar to get a good color.

Cook these jams thick enough to avoid making the cream soft. This is a handy way of making these fruit cream chocolates. Yet another good way is to cook a batch of cream up to about two hundred and fifty degrees, pour on a marble, add a small can of jam, about one pint, to the batch, turn to a cream, let it mellow, and use in the same way as the vanilla batch.

Pineapple Fruit Chocolates

Cut preserved pineapple in very small pieces. Make impression in trays of starch, put a piece of pineapple in each, drop pineapple cream like the above over these, leave till cool, and finish the same as the vanilla cream chocolates.

Chocolate-Covered Pineapple

Cut preserved pineapple in long-shaped cuts of small sizes, cover with chocolate, and finish the same as the vanilla cream chocolates.

Walnut-Top Cream Chocolates

Prepare a batch of cream the same as the vanilla batch, flavor it with vanilla, drop in impressions about as long and as wide as a small-sized half walnut meat, and, when cold, finish the same as the vanilla batch; lay a good regular-sized white walnut on top of each drop as they are covered with the chocolate.

Pecan-Top Cream Chocolates

Run a batch of cream the same as the cocoanut cream chocolates in long narrow-shaped impressions in starch, and finish the same as the walnut-top chocolates.

Almond-Top Chocolates

Prepare a batch of cream, same as for vanilla cream chocolates, knead two pounds of prepared almond paste into it, put it into the farina boiler, and add a few drops of bitter-almond oil, just enough to flavor nicely; warm and stir, adding a little water to reduce the cream; have it hard enough to handle when cold, drop into long-shaped impressions in starch, when cold remove

from the starch, brush and blow off the surplus, cover with chocolate, and lay on the top of each half an almond, split side up; finish the same as the vanilla batch.

Pistachio-Top Chocolates

Make this batch same as the almond-top, only color it a pea-green, and flavor it with extract of pistachio; run in small impressions, put half of a bright green pistachio nut on top of each chocolate, split side up, and finish the same as the vanilla batch.

Cherry-Top Chocolates

Cut preserved cherries into, say, three pieces each, form round impressions in trays of starch, and into each one drop a piece of cherry. Now prepare and warm up a batch of cream the same as for vanilla chocolates, flavor it with extract of wild cherry, or with orris-root extract, adding a few drops of oil of bitter almonds; mix well, color it pink, and drop into the impressions on the pieces of cherry, filling the impressions with the cream; leave till cool, then finish the same as the vanilla, only laying half a cherry on top of each drop. This is a good top for summer time, as there is no danger of its getting wormy like nut-tops.

Cocoanut-Top Chocolates

Make this the same as the cocoanut cream chocolates, only turn the drop top down when covering it, and drop in dry, grated cocoanut; set them away to cool, and then pack cocoanut side up.

Iced Walnut Chocolates

Dip a batch of walnuts in cream, same as directed in recipe for iced vanilla walnuts, and cover with chocolate the same as vanilla cream chocolates.

Maple Walnut Chocolates

Make a batch of maple cream by cooking ten pounds of maple sugar and three pints of water to two hundred and thirty-eight degrees; pour on a clean, damp marble, leave till cool, turn it to cream; cover it up, and let it mellow. Now form impressions in trays of starch, and drop half a white walnut meat into each impression; warm the maple cream in a farina boiler, and drop it into the impressions on the walnuts, filling them up with the cream; finish the same as the vanilla cream chocolates.

Maple Pecan Chocolates

Make and finish this batch the same as the maple walnut batch.

Milan Chocolates

Ten pounds of white A sugar.	Four pounds of chopped white walnuts.
Two pints of water.	The seeds of three vanilla beans.
One pound of glucose.	
Cook to two hundred and forty-two degrees.	No. 1 chocolate coating.

Cook ten pounds of white A sugar, two pints of water, and one pound of glucose, to two hundred and forty-two degrees, pour on a damp marble, leave till nearly cool, and turn to a cream; leave it in one heap, cover it up, let it mellow for thirty minutes, and knead, adding four pounds of chopped white walnut meats and the seeds of three vanilla beans; mix and knead well through the cream; roll it out on a marble in a stick as thick as your thumb, divide into three-quarter inch cuts, roll these in round balls, and lay on trays; now coat with No. 1 chocolate, and finish the same as the vanilla chocolates.

Opera Cream Chocolates

Prepare a batch of cream the same as for the vanilla cream chocolates, warm it up in the farina boiler, flavor it strongly with vanilline crystal or the seeds of vanilla beans, and stir in a few tablespoonfuls of water to thin the batch considerably; form small impressions, about the size of

the end of a lead pencil, in trays of starch; drop the cream into the impressions, leave till cool, and then finish the same as the vanilla cream chocolates.

St. Nicholas Chocolates

Ten pounds white A sugar.	One-fourth teaspoonful of
Two pints of water.	vanilla crystal.
One pound of glucose.	Two and a half pounds of
One pound of butter.	unsweetened chocolate.
Cook to two hundred and	
thirty-six degrees.	

Put ten pounds of white A sugar into a copper pan, add two pints of water, one pound glucose and one pound of butter, set the pan on the fire, stir till partly melted, and cook to two hundred and thirty-six degrees; pour on damp marble, leave till cold, and then pour over the batch two and a half pounds of unsweeten liquor chocolate; turn the batch to cream, cover it up and let it mellow for thirty minutes; knead, put in a large farina boiler, set on the fire, and stir till melted; flavor with one-fourth of a teaspoonful of vanilline crystal, add water, a tablespoonful at a time, till you have the cream just soft enough to handle, and dry enough not to catch the starch; try it by dropping a little in a tin pan; set the pan on the water to cool, and in this way you will be able to know how much water to add. Now

run in starch in long, thin impressions two inches long and as thick or a little thicker than a lead pencil; when the drops are cold, remove them from the starch. Melt some sweet chocolate coating, turn it out on the chocolate marble, and cool some of it to about blood heat; roll the chocolates in it, covering them as roughly and ruggedly as possible, drop on parchment paper, set in a cold place, and when cold, pack ready for use.

St. Nicholas Almond Paste

Ten pounds of white A sugar.	Two pounds of almond paste.
Two pounds of glucose.	Two pounds of unsweetened chocolate.
One quart of water.	
Cook to two hundred and thirty-eight degrees.	The seeds of three vanilla beans.
No. 1 chocolate coating.	

Put ten pounds of No. 1 white A sugar into a copper pan, add two pounds of glucose and one quart of water, set the pan on the fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan cook to two hundred and thirty-eight degrees; add two pounds of almond paste cut in thin slices, let it boil up a little, pour on a damp slab, and leave till almost cool; then turn it to a cream, cover it, and let it mellow; knead, pour into the cream two pounds of warm

unsweeten chocolate, and add the seeds of three vanilla beans; mix and knead the chocolate well through the cream. While the cream is still warm, roll it out in sticks as thick as a lead pencil, let them lie on a cool marble, cut with a knife two and one-quarter inches long, and let them lie till they are well and firmly set; coat roughly in No. 1 chocolate coating, lay on parchment papers, and set in a cold place; when cool, they are finished.

Orange Jelly Chocolates

Cut orange paste into small sticks or squares, as directed in another part of this book; cover with chocolate coating same as vanilla chocolates; finish in the same way.

Apricot Jelly Chocolates

Cover with chocolate apricot jellies, like those given in another part of this book; handle and finish the same as vanilla cream chocolates.

Chocolate-Covered Caramels

Make a chocolate caramel, as given in this book under the name of a good caramel; cook low or soft, let it get cold, cut in caramels, and cover with chocolate in the same way as vanilla cream chocolates.

Dover Chocolates

Put ten pounds of shelled Spanish peanuts into a peanut roaster, roast over the fire till they are yellow or brown, turn out, and let them cool; rub the skins from the nuts in a sieve, pass them through a sausage grinder, and grind them to a smooth paste, passing them through two or three times till it is quite oily; knead powdered sugar into the paste, adding just enough salt to make it taste slightly, roll the paste into small balls, then cover in chocolate coating, finishing the same as vanilla cream chocolates.

Chocolate Peanut Nougatines

Put five pounds of shelled peanuts into a roaster, roast them till they color a little, and turn them out to cool; crush the peanuts with a rolling pin into small pieces, and blow out the skins. Now put ten pounds of white A sugar into a copper pan, set the pan on the fire, and stir the dry sugar till it melts to a clear syrup; add the five pounds of peanuts, stir well through the melted sugar, turn out on an oiled marble, and as it cools fold together, adding one teaspoonful of fine salt. Run the candy through a thin wafer or chip rolling machine, and leave on cool marble till cold; then cover with chocolate same as vanilla cream chocolates.

Chocolate-Covered Molasses Chips

Ten pounds of white A sugar.	One pound of butter.
Two pints of water.	One tablespoonful of powdered salt.
One teaspoonful of cream of tartar.	One teaspoonful of oil of lemon.
Cook to three hundred and forty degrees.	Fifteen pounds of chocolate coating.
One quart of molasses.	

Put ten pounds of white A sugar into a copper pan, add two pints of water and one teaspoonful of cream of tartar, set the pan on the fire, stir well, and after washing down the sides of the pan, cook to three hundred and forty degrees; stir in one quart of molasses, stirring till the batch cooks to a good hard crack or to three hundred and twenty-five degrees. Cut one pound of butter into four or five pieces, throw it into the batch, remove the pan from the fire, stir the butter through, turn out on a greased marble, and as it cools, add one tablespoonful of powdered salt and one teaspoonful of oil of lemon; fold the batch together, pull over the hook till fairly well pulled, and then form in a flat batch on a warm table in front of a batch-warmer; pull this batch out in ribbons one and a quarter inches wide, and cut into two inch pieces, marking the strips with a roller knife; straighten the strips out on a cold marble, and leave till cold; then break apart.

Melt about fifteen pounds of chocolate coating, and turn it out on a chocolate marble; now handle the chocolate and finish the chips the same as the vanilla cream chocolates. For covering use either fork or the hands, whichever way your chocolate coaters can work best; only have the chips coated thinly, and pull out very thin, so that they will eat short and crisp.

Chocolate-Covered Kisses

One gallon of molasses.	Half pound cocoanut oil or
Eight pounds of glucose.	butter.
One pinch of tartaric acid.	Cook to good ball.
Half a pound of butter.	Yellow color.
	One teaspoonful of oil of
	lemon.

Put one gallon of good old golden-colored molasses into a copper pan, add eight pounds of glucose, one pinch of tartaric acid, half a pound of butter and half a pound of cocoanut butter; set the pan on the fire, stir and cook to a good ball; pour out on a greased marble, and as it cools, add a little yellow color and one teaspoonful of oil of lemon; pull over the hook till extra well pulled. If the batch is a little high in cook, add a little water on the hook, and pull well through the batch; it should be as soft as you can handle, so that it will eat soft like caramels. Now pass the

batch through a sizing machine, or roll out with a rolling pin to a thickness of half an inch; leave till quite cool so that it will hold its shape, cut in sticks one and a quarter inches long and three-eighths of an inch wide, cover with chocolate, and finish the same as the vanilla cream chocolates.

Soft Vanilla Cocoanut Chocolates

Five pounds white A sugar.	Eight pounds of finely
Ten pounds of glucose.	grated cocoanut.
One pint of water.	Cook to soft ball.
Half ounce vanilla extract.	

Put five pounds of white A sugar into a copper pan, add one pint of water and ten pounds of glucose, set the pan on the fire, and stir till the sugar is dissolved; add eight pounds of finely grated cocoanut, stir briskly over a slow fire till the cocoanut is well cooked through the sugar and glucose, then set the pan off the fire and continue to stir the batch from the bottom of the pan so that it will not burn or color brown. Now put a little bit of the cocoanut out on a cool marble and leave till cool, and if it will form a ball, it is done; don't get the batch cooked too high, as it will eat tough. Mix half an ounce vanilla extract through batch. Turn out in pans, then roll in small balls like marbles, set on tin sheets, and cover the balls with chocolate the same as the vanilla cream chocolates.

Molasses Cocoanut Chocolates

Half a gallon of old molasses.	Eight pounds of finely grated cocoanut.
Eight pounds of glucose.	Cook to soft ball.
Burnt sugar color.	One teaspoonful oil of lemon.

Put half a gallon of good old golden-colored molasses into a copper pan, add eight pounds of glucose, and some burnt sugar for color, set the pan on the fire, stir till the batch boils; add eight pounds of finely grated cocoanut, stir and cook it well through the batch; set the pan off the fire, and try it by spreading a little on a cold marble; if it is stiff enough to form a soft ball, it is cooked enough. Now turn out in pans, and when cold enough to handle roll in small balls, and cover with chocolate the same as vanilla cream chocolate.

Fig Chocolates

Put ten pounds of figs into a copper pan, add one pint of water, set the pan on the fire, and stir till the water is evaporated; then take the pan off the fire; pass the figs through a sausage grinder, grinding them to a paste; knead some powdered sugar into the paste to stiffen it a little, roll in small balls, and cover with chocolate the same as vanilla cream chocolates.

Date Chocolates

Remove the seeds from ten pounds of Persian dates, place them in a sieve, and hold over steaming water till they are moist and quite soft; crush or knead them on a marble dusted with powdered sugar till they are soft enough to roll; roll them in a long-shaped drop or stick about two and a half inches long, and as thick as a lead pencil, cover them by rolling in chocolates the same as vanilla cream chocolates, and finish in the same way.

Belmont Walnut Chocolates

Ten pounds white A sugar.	Six pounds of chocolate
One quart of water.	coating.
One pound of glucose.	One and a half pounds of
Cook to two hundred and	finely chopped white wal-
thirty-eight degrees.	nuts.
One pound of finely grated	One-quarter teaspoonful of
cocoanut.	vanilline crystal.

Put ten pounds of white A sugar into a copper pan, add one quart of water and one pound of glucose, set the pan on the fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan, cook to two hundred and thirty eight degrees; pour on a damp marble, and leave till cool; then turn to a cream; cover it and let it mellow for thirty minutes. Put the ten pounds of

cream in a farina boiler, set on the fire and stir till the cream melts; mix one pound of finely grated cocoanut well through the cream, add one or two tablespoonfuls of water, one-fourth teaspoonful vanilline crystal, mix well, and drop in small impressions in trays of starch; leave till cold, remove from the starch and throw into a sieve, brushing well. Melt six or eight pounds of chocolate coating in a farina boiler, and turn it out on a warm marble. Cut fine one and a half pounds of white walnuts, and pass them through a sieve so that they will be fine enough to work easily. Add the finely chopped walnuts and half a teaspoonful of vanilline crystal to the chocolate coating; mix well. Pull one or two pounds of the coating to the cooler part of the marble, and work around till it is just about blood heat; cover the creams in this coating, trying to get it on as regular as possible; set the belmonts on tin sheets covered with parchment paper, set in a cool place to harden, and they are finished.

Belmont Almond Chocolates

Make this batch the same way as the walnut batch, only use finely chopped roasted almonds to mix in the coating instead of the chopped walnuts; finish in the same way.

Belmont Kisses.

To make this chocolate kiss, drop a teaspoonful of the nut chocolate, like that you use for the creams, on the parchment paper, and leave in a cool place till cold; then they are ready for use. Make them of walnuts and almonds, and finish in the same way.

Chocolate Taffy Croquettes

Ten pounds of white A	One pound of butter.
sugar.	One tablespoonful of fine
One quart of water.	salt.
One teaspoonful of cream of	One teaspoonful of oil of
tartar.	lemon.
Cook to three hundred and	Ten pounds of chocolate
forty degrees.	coating.
One pint of molasses.	

Put ten pounds of white A sugar into a copper pan, add one quart of water, and one teaspoonful of cream of tartar, set the pan on the fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan, cook to three hundred and forty degrees; stir in one pint of good molasses and one pound of butter, turn the batch out on the greased marble, and leave till it cools around the edges; add one tablespoonful of powdered salt and one teaspoonful of oil of lemon, fold and as soon as it is cool enough to

handle, pull it well over the hook; form in a flat batch on a warm table in front of a good batch-warmer; pull it out in ribbons quite thin, and leave on a cool marble. Crush the ribbons through a coarse sieve so as to break them into small pieces. Melt ten pounds of chocolate coating, and turn out on a warm marble; separate about three pounds of the coating, add to it about three pounds of the broken taffy, mixing well till it is just about blood heat; drop the taffy in small croquettes on the parchment paper with a spoon, and set away to cool. These croquettes should dry bright and glossy, if you have not finished or dropped them too warm or too cold; if either, they will dry dull and gray. You can make a batch of clear chocolate taffy instead of the molasses batch, and pull it out in ribbons as thin as paper; break them and finish them the same as the pulled taffy batch. This is a nice batch; being dark in color, it don't show bare spots when finished.

Marshmallow Chocolates

Make some marshmallows, as directed in another part of this book, and leave them in trays of starch till you are ready to cover them; this will keep the shape perfect. Melt some chocolate coating and prepare it as directed in vanilla cream

chocolates. Take the marshmallows from the starch, and cover them; finish the same as the vanilla cream chocolates.

Nougat Chocolates

Make a batch of French nougat as given in another part of this book for both No. 1 and No. 2 nougat; cover in chocolate the same as vanilla cream chocolates.

Milk Cream Chocolates

Ten pounds of white A sugar.	Cook to two hundred and thirty-eight degrees.
One quart of water.	One-fourth teaspoonful of
One quart of condensed milk.	vanilline crystal.
No. 1 chocolate coating.	Caramel color.

Put ten pounds of white A sugar into a copper pan, add one quart of water, set the pan on the fire, and stir carefully till the batch comes to a boil, add one quart of condensed milk, stirring carefully till it cooks to two hundred and thirty-eight degrees; pour on a damp marble, and leave till cold; turn it to a cream, cover it, let it mellow for thirty minutes, and knead it; put it in a farina boiler, add one-fourth teaspoonful of vanilline crystal and just enough caramel to give it a good rich cream color; warm and stir till thin, add two

or three tablespoonfuls of water or enough to make a soft drop. Drop in impressions in trays of starch, and when cold finish the same as the vanilla cream chocolates.

Butter Cream Chocolates

Ten pounds white A sugar.	Half teaspoonful of vanil-
Two pints of water.	line crystal.
Two quarts of rich cream.	Orange color.
Four ounces of butter.	Chocolate coating.
Cook to catch or small ball.	

Put ten pounds of white A sugar into a copper pan, add two pints of water, set the pan on the fire, and stir till the sugar is dissolved; add four ounces of butter, and, gradually, two quarts of rich cream; stir lightly. Do not add the cream too fast, or you may get the batch thin and the cream will curdle. When the batch is cooked to a catch or small ball, turn it out on a damp marble, and leave till cold, then turn it to a cream, invert a pan over it, and let it mellow for thirty minutes; place in a farina boiler, and warm, stirring all the time; add half a teaspoonful of vanilline crystal and a little orange color. Try the cream by dropping a little on a cool marble or tin tray, and let it get cold; if the cream will stand it, add a little water with a tablespoon; mix well, drop in small impressions in starch, and when

cold remove from the starch, brushing the drops well. Melt ten pounds of chocolate coating and turn it out on an end of the marble that has been warmed; scrape about two pounds of the chocolate onto the cooler part of the marble, and work till it reaches blood heat; cover the drops, and finish the same as the vanilla cream chocolates.

Almond Paste Orange Chocolates

Ten pounds of white A sugar.	The grated rinds of three oranges.
Two pints of water.	One teaspoonful of powdered tartaric acid.
Two pounds of glucose.	Orange color.
Cook to two hundred and forty degrees.	No. 1 chocolate coating.
Two pounds almond paste.	

Put ten pounds of white A sugar into a copper pan, add two pints of water and two pounds of glucose, set the pan on the fire, stir till well mixed, and then cook to two hundred and forty degrees; remove the pan from the fire, add two pounds of almond paste, cut in small pieces, set the pan on the fire again, and let it boil up once; turn it out on a damp marble, and leave till cold; turn it to a cream, cover it, leave it for thirty minutes, and then knead well; place in a farina boiler, warm and stir, add the grated rinds of three oranges, one teaspoonful of powdered tartaric

acid, and orange color; mix well and add as much water as the cream will stand without making it too soft. Drop in impressions in starch, leave till cold, and cover with No. 1 chocolate coating, the same as the vanilla cream chocolates. These creams are for No. 1 work.

Genesee Chocolates

Make a batch of Genesee creams the same as given in another part of this book; cover with chocolate coating, and finish the same as directed in vanilla cream chocolates.

Almondette Chocolates

Put ten pounds of Valencia almonds into a peanut roaster, roast to a light brown, turn the almonds out, and when cool pass them through a grinding machine, grinding them and passing them through till they are just pasty enough to form in balls; don't grind it too soft; form the roasted almond paste into small balls, the size of a large cherry, cover with chocolate, same as vanilla cream chocolates, and finish in the same way.

Princess Chocolates

Roast and grind to a paste ten pounds of almonds the same as for almondette chocolates. Put the paste into a copper pan or on a warm

chocolate marble, add five pounds of chocolate coating, and knead enough powdered sugar into the batch to stiffen it enough to roll it; roll the paste into balls the size of small cherries. Warm five pounds of dipping cream in a small farina boiler, add one tablespoonful of water and a pinch of vanilline crystal, dip the little balls into this cream, drop on heavy wax paper, and when cold cover with No. 1 chocolate coating, the same as the vanilla cream chocolates; finish in the same way.

Chocolate Truffles

Take the same ball that is given above for Princess chocolates and, instead of dipping in cream, cover with chocolate, and drop into powdered chocolate; dip out of the powdered chocolate, lay on trays, and set in a cold place to harden; then they are finished.

Jim Crows

Ten pounds No. 1 chocolate coating.	Six pounds powdered sugar.
	Five pounds of roasted almonds.

Flavored with vanilla bean.

Put five pounds of Valencia almonds into a peanut roaster, roast to a light brown and chop into small pieces. Melt ten pounds of No. 1

chocolate coating in a farina boiler, and turn it out onto a warm marble; add the chopped almonds, flavor with powdered vanilla bean, or the seeds of three vanilla beans, and add two or three pounds of dry powdered sugar, having been previously placed in a dry room for two or three hours; knead it well through the batch and continue to add till it is quite stiff; knead and roll it on the marble for half an hour or more till the mass loses its dryness and is firm. Roll in small balls and these shape in long-shaped sticks one inch and a quarter long and as thick as a lead pencil; lay each stick on paper placed on trays, and set in a cold place to chill. Work it to a blood heat when you roll it out; finish it neither too cold nor too hot, or the goods will be dull. They should be bright and glossy; but if there is any dampness in the sugar the mass will thicken and will work dull.

Peanut Croquette Chocolates .

Ten pounds of chocolate coating.	Ten pounds of Spanish peanuts.
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Put ten pounds of Spanish peanuts into a peanut roaster, roast to a nice brown, turn out on a tray, and leave till cold; rub a few peanuts at a time in a sieve with the palm of your hand till you

have the skins rubbed off, and continue till you have them all cleaned. Melt ten pounds of chocolate coating and turn out onto a warm marble, separating about three pounds of the coating and putting it onto the cooler part of the marble; mix three pounds of peanuts with the three pounds of coating, and work till just about blood heat, working as many peanuts into the coating as possible; now drop the peanuts and chocolates in small clusters or croquettes on parchment paper laid on tin sheets, set the trays in a cold place to harden, and they are ready for use. They should be bright and glossy; if they are dull they were worked either too warm or too cold when they were dropped out.

Mallow Walnut Chocolates

Have ready a few pounds of walnut halves or meats and select the smallest of them. With a pair of shears cut fresh marshmallows in two, and stick a walnut half on each marshmallow half. Warm five pounds of dipping cream in a farina boiler, add a couple of tablespoonfuls of water, flavor with a pinch of dry vanilline crystal, warm till thin, then dip the walnut bonbon into the cream and drop on heavy wax paper; let them get cold, cover with chocolate coating and finish the same as vanilla cream chocolates.

Chocolate Almond Nougatines

Ten pounds. of white A	One tablespoonful of fine
sugar.	salt.
Six pounds of Valencia al-	One teaspoonful oil of
monds.	lemon.
Half a pound of butter.	Chocolate coating.

Crush or chop into small pieces six pounds of Valencia almonds. Put ten pounds of white A sugar into a copper pan, using the moistest sugar you have, and leaving out dry lumps; set the pan with the plain sugar (without water) on the fire, stir the dry sugar till it melts to a liquid, mix the crushed almonds through the syrup or clear sugar add half a pound of butter cut in small pieces so that it will mixe quickly, and one tablespoonful of fine salt, and mix well. Turn the batch out on an oiled marble; as it cools fold together, and add one teaspoonful of oil of lemon, fold again, and pass it through a wafer machine, cutting it into wafers; leave on a cool marble till cold. Melt some chocolate coating, turn it out on a warm marble, coat the nougatines, and finish same as vanilla cream chocolates.

Chocolate Cordials

Make these cordials the same as given in another part of this book under the name of cocoanut and apricot jelly cordials; cover them and finish the same as vanilla cream chocolates.

Chocolate Sweets

Melt some chocolate coating, and flavor it strongly with vanilline crystal, cool to blood heat, and drop in impressions in metal molds, using a funnel or pressing through parchment paper like icing. Cool the sweets off the same as the vanilla cream chocolates.

Chocolate-Covered Almonds

Roast Valencia almonds in a peanut roaster to a light brown; cool them off, and coat them; finish the same as the vanilla cream chocolates.

Chocolate-Covered Filberts

Roast the filberts the same as almonds, and coat them the same; cover them in clusters of three.

Chocolate-Covered Peanuts

Roast large peanuts, and shell or blanch them one at a time, between the thumb and finger; cover in chocolate coating, and finish the same as vanilla cream chocolates.

Chocolate Walnuts.

Cover walnut halves the same as vanilla cream chocolates, and finish in the same way.

Old-Fashioned Vanilla Cream Chocolates

Ten pounds mold A sugar.	Cook to two hundred and
Two pints of water.	thirty-eight degrees.
Half a teaspoonful of cream	Half ounce vanilla extract.
of tartar.	Unsweetened liquor chocolate.

Put ten pounds of mold A sugar into a copper pan, add two pints of water and half a teaspoonful of cream of tartar, set the pan on the fire, stir till the sugar comes to a boil, and after washing down the sides of the pan, cook to two hundred and thirty-eight degrees; pour on a damp marble, and when cold turn to a cream; invert a pan over it, let it mellow for thirty minutes, place the cream in a farina boiler, add half ounce vanilla extract and warm till thin; drop in impressions in starch, leave till cold, remove from the starch, and dust well. Melt ten pounds of plain liquor chocolate in a farina boiler, turn out on a warm marble, and scrape one or two pounds of it to the cooler part of the marble; work till it is cooled to blood heat, cover the creams with the chocolate, and finish the same as the vanilla cream chocolate.

Old-Fashioned Walnut Cream Chocolates

Make impressions in trays of starch, and drop in the walnuts, touching each walnut with the end of your finger to press it into the starch to the

bottom of the impression. Now drop in the same cream that you used for the old-fashioned vanilla cream chocolates, and when cold finish the same.

Old-Fashioned Orange Cream Chocolates

Use the same cream that you used in old-fashioned vanilla chocolates, add the grated outside yellow rinds of two oranges, one good teaspoonful of powdered tartaric acid, and orange color; warm and drop in impressions; finish the same as the old-fashioned vanilla cream chocolates.

Old-Fashioned Raspberry Cream Chocolates

Make a batch of cream the same as for old-fashioned vanilla cream chocolates, warm in the farina boiler, and flavor with raspberry jam made as directed in another part of this book. Color it red, and add a little raspberry extract. There is a distilled extract of raspberries on the market, which has a very pleasant flavor. Finish the same as the vanilla batch.

Old-Fashioned Cocoanut Cream Chocolates

Warm the same cream as that used in the vanilla batch; add half a pound of finely grated cocoanut to ten pounds of the cream, and a couple of tablespoonfuls of water if the cream is a little dry. Finish the same as the vanilla batch.

Old-Fashioned Mint Cream Chocolates

Make a batch of cream the same as for the vanilla batch, flavor with oil of peppermint, and finish the same as the vanilla batch.

In all these old-fashioned creams use large, old-fashioned impressions.

Vanilla Chocolate' Coating, No. 1

Fifty pounds of No. 1 liquor chocolate.	Fifty pounds of powdered sugar.
Fifteen pounds of cocoa butter.	Half pound powdered vanilla bean.

Where there are no regular mixing machines a caramel mixing kettle or a marshmallow machine will answer the purpose. If you mix by hand, use a large copper shaking pan set over a kettle of boiling water. For a hundred-pound batch, put fifty pounds of No. 1 chocolate liquor into a steam caramel stirring machine, add fifteen pounds of cocoa butter, stir till both chocolate and butter are melted, and add slowly fifty pounds of extra fine powdered sugar, turning on a little steam to start the machine. After the sugar has all been worked in, add half pound powdered vanilla bean; let the mixer continue working for one hour, which should be the last hour of the day. Shut off the

steam, and leave the batch in the mixer all night. In the morning it should still be warm and soft; turn on a little steam to warm it up a trifle more; start the mixer, and let it work one hour longer. Stir, and cool off to just blood heat; put the chocolate out in pans that will hold ten pounds each, and set in a cold place to chill quickly. This should be a good crisp coating. If cooled off too slowly it will remain soft, and will not be snappy. Do not have too much heat on the pan when mixing, as you may crust the sugar in the chocolate. For machine work, where you want a thin coating, use twenty-five pounds of cocoa butter to a hundred-pound batch, that is, fifty pounds of chocolate, fifty pounds of sugar, and twenty-five of cocoa butter.

Vanilla Chocolate Coating, No. 2

Fifty pounds of liquor chocolate.	One hundred pounds of powdered sugar.
Twenty-five pounds of cocoa butter.	Six ounces powdered vanilla bean.
Twenty-five pounds of cocoanut butter.	Chocolate color.

Mix this batch the same as No. 1 vanilla coating, only add sufficient chocolate color to get

a good shade; try it after you have added some color by cooling a little of it, as the color is darker when it is cold than while it is warm. Finish this the same as No. 1 batch. For extra-cheap goods, you can add flour. Lard or any soft fats will reduce it according to your own idea. Hard fats, like tallow, will not work very well, as you have to keep them too hot while coating the goods. The above will make fair goods.

Chocolate Preserver

For preserving chocolate coating during warm weather, powdered gum arabic is very beneficial. To use it have first extra finely powdered gum arabic, add six ounces of the gum to ten pounds of chocolate coating. Just after you warm this, or just before you wish to use it, mix extra well through the coating; it won't do to leave it only partly mixed, as it would show white streaks. After you have it well mixed, use the coating in the usual way. Use the gum dry—not damp. This will be found very effective for holding the fats in a perfect mass, as in getting warm it will not allow the cocoa butter or fat to separate from the sugar and chocolate. It also has the effect of hardening and crisping the chocolate; yet it is not fire-proof, as chocolate exposed to extra hot weather will get soft. Gum arabic can be used in

larger quantities in cheap goods or grades of chocolates where more fats are used. The gum is very healthy, and pleasant eating; but there is danger of getting the chocolates too dry for good working, if it is used too freely. Druggists use powdered gum in emulsions, as it holds the oils in a good solution, the powder forming around the globule of fat or oil keeps them from either running together or separating. The only fire-proof mixture to use is potash; this will convert the butter in hard soap, which will keep in warm weather, but is not to be recommended.

French Nougat, No. 1

Ten pounds white A sugar.	Half a teaspoonful of vanil-
Two pints of water.	line crystal.
Five pounds of glucose.	Cook to a slight snap.
Five pounds of clear honey.	Four pounds of dry
The whites of four dozen	blanched almonds.
eggs.	One pound of pistachio nuts.

Beat up the whites of four dozen eggs quite stiff, which a pinch of salt will help. Put ten pounds of white A sugar into a copper pan, add two pints of water, five pounds of glucose and five pounds of clear honey, set the pan on the fire, mix well, and cook to a hard ball; pour about two pounds of the cooked batch into the eggs, whipping the sugar well through; cook the

balance of the sugar batch to a crack pour it in a stream into the eggs, beating well while pouring; now set the pan on a steam-bath, and cook and beat to a slight snap; try the cook in water, and when it snaps a little, add half a teaspoonful of vanilline crystal, four pounds of dry blanched almonds and one pound of pistachio nuts, mix well, turn out in a frame or tray lined with wafers, spread out level, and cover the tops with wafers; leave till cold, cut and wrap in wax paper. For covering with chocolate, pour it on a greased marble between iron bars, leave till cold, cut and cover with chocolate.

French Nougat, No. 2, for Chocolate Coating

Ten pounds white A sugar.	Six ounces of egg albumen.
Two pints of water.	Cook to snap.
Five pounds of clear honey.	Half a teaspoonful of vanil-
Five pounds of glucose.	line crystal.
Five pounds powdered su-	Four pounds of almonds.
gar.	

Put six ounces of egg albumen into a bowl, cover it with water, and let it soak over night; then beat it up stiff. Cook ten pounds of white A sugar, two pints of water, five pounds of clear honey and five pounds of glucose to a soft ball; pour about three pounds of the cooked batch into the beaten egg albumen, whipping it well together. Cook the balance of the batch to a

crack, pour and beat it into the egg batch, mix well, and add five pounds of powdered sugar, mixing well. Cover your fire with ashes to make it slow. Beat the batch, cook to a snap, trying a piece in cold water; now flavor with half teaspoonful of vanilline crystal, or if you want a honey flavor, add oil of rose instead of the vanilline, just enough to give a honey flavor. Now add four pounds of almonds—pieces will do (or you can use pieces of white walnuts or pignolia nuts), mix well, turn out on an oiled marble, leave till cold, cut in small pieces, and cover with chocolate coating.

Glace Fruits

These glacés are used for dinner parties, and are made in the following way. Cut red and white preserved pears into quarters, and green gages into two parts, removing the seeds; use also apricots, green limes, pieces of red and white pineapples, marrons, red cherries with stems, cherries with blanched almonds stuck into them? also red, green, yellow and white bonbons, walnut halves, cream nuts and almonds. Have all these goods ready. Put four or five pounds of mold A sugar into a small copper pan, add one pint of water and half a teaspoonful of cream of tartar, set the pan on the fire and cook to three

hundred and five degrees; then set out on the marble, placing it in the centre on a small board. Have two or three assistants to help you. Now drop the white goods into the sugar, dip out with wire hooks or forks, let the fruits drop on the oiled marble, dip quickly, and get your goods out while the batch is light in color, hot and thin; get the bonbons and light goods dipped while the batch is white, and as it darkens, dip the dark goods. If the sugar gets too cold and thick, set the pan on the fire and warm it a little before finishing the dipping. After you have the goods all dipped, set them in paper cases. Use colors to match the other decorations on the table, for instance, pink for a pink tea. Carry out this idea in the paper cases in different colors.

Salted Almonds

Blanch eight pounds of either Valencia or Jordan almonds. Put one pound of butter into a clean copper pan, set the pan on a moderate fire, and stir till the butter is melted; add the freshly blanched almonds, and stir till they are just browned a little; turn the batch into a sieve, set on a pan to drain the butter from the almonds. Wipe out the butter from the pan, or scald it out. Set the pan on an open barrel, put the almonds back into it and put about half a teacupful of

melted gum arabic on them, stirring till you notice the gum drying a little on the almonds; then sprinkle a little salt over them, turn them out into the sieve, and when cold, they are ready for use. Oil or butter of cocoanut is also good for this work. Be careful to avoid burning the butters when warming them, or while roasting the almonds.

Salted Peanuts

Roast the peanuts a little, and rub the skins from them. Roast in butter like the almonds, gum them, and finish in the same way; or you can roast the peanuts well in the roaster, let them cool, rub the skins off them, gum them, salt, and turn out on trays; when dry they are ready for use. For long keeping, glaze the peanuts with glycerine, and add salt; then pack ready for use.

Cocoanut Cream Easter Eggs

Twenty pounds of white A sugar.	Cook to two hundred and forty-two degrees.
Five pints of water.	Half a pound of fine cocoanut.
Two pounds of glucose.	

Put twenty pounds of white A sugar into a pan, add five pints of water and two pounds of glucose, mix well, and cook to two hundred and forty-two degrees; pour on a damp marble, leave

till partly cool, and then turn it to a cream; cover it, and let it mellow for thirty minutes. Now have ready some small yellow cream drops, made in the same way and using the same cream as for cream chocolates. Have plaster of paris egg molds soaked in water for five hours if they have not been in use recently; set them out on a table and open them. Put ten pounds of the egg cream into a small copper pan, set the pan on an open fire, and stir briskly till you have the cream melted thin; add about four ounces of finely grated cocoanut, mix well, and pour part of the cream into a cream dropper; drop half of the molds—say the top half—full of the cream, putting a yellow cream into each; after you have dropped four or five half-molds, go back to the other halves or bottom part, and drop the cream into them; as you fill each bottom part, turn one of the tops, which have cooled and are stiff by this time, onto the bottom, pressing them together. Fill up the funnel again, and run the balance of the molds; let them set for five minutes, then take apart or lay or stand them on their points on traps. If they come out too soft, heat the cream up more the next time. Trim and wire the eggs while they are soft or fresh. Cut thin brass wire, about the thickness of hairpin wire into four-inch pieces, bend them into a half triangular shape, with a little hook on top; stick

one end into the side of the eggs, leaving the hook end to hang them up by, and drive some tacks into a rack with wooden slats. Dip the eggs in white vanilla cream, and hang them on the rack; after they are dry take them down, take out the wire, trim the egg, and it is ready for use. You can dip the eggs in red, white, orange, pink and green colors. To make the dipping cream, cook ten pounds of white sugar, one quart of water, and one pound of glucose to two hundred and forty degrees; pour on marble, and when cold, turn it to a cream; cover it and let it mellow for thirty minutes; then warm it up in a farina boiler, adding a little water to the cream if it is too thick. Don't heat it too much for dipping, but if it drains off too thick, heat just a little more and add the water with a tablespoon, so that you won't get it too thin with the water.

Chocolate Easter Eggs

Five pounds of plain liquor chocolate.	One pound of cocoa butter.
Five pounds of sweet chocolate coating.	Dark orange color glacine.
	Alcohol.
	Vanilline crystal.

Put five pounds of plain liquor chocolate into a large farina boiler, add five pounds of chocolate coating, melt till thin; then add one pound of hot

cocoa butter, and mix well; flavor it by adding one-half teaspoonful of dry vanilline crystal, and have the chocolate hot. Set the pan part of the boiler on table under the rack, and stir the chocolate often to keep the wax well mixed with it. Dip into the chocolate eggs like those that you dip in cream, hang them on the rack, and leave till hard, placing the rack in a cool room. Now dip each egg into dark orange-colored shellac, hang them on the rack again, and when dry, take down, pull out the wire, trim and pack ready for use. Don't take hold of the chocolate egg with warm hands, or they will show the marks of the fingers. If you wish to get an extra smooth egg, dip it in the chocolate the second time, or dip in hot thin cream before dipping in the chocolate.

Peanut Brittle, No. 1

Fifteen pounds of white A sugar.	Half a pound of butter.
Ten pounds of Spanish peanuts.	Two tablespoonfuls of fine salt.

Put fifteen pounds of white A sugar into a copper pan, being careful not to have dry lumps in the sugar, nor to have the sugar extra dry—a good white A sugar will do. Set the pan on a good fire, and stir the dry sugar till it dissolves to

a liquid or melts; remove from the fire, stir in ten pounds of No. 1 Spanish peanuts, put on the fire again and stir till the peanuts brown a little; remove the pan from the fire, stir till the peanuts are quite well roasted, if necessary setting the pan on the fire once more; when roasted add half a pound of butter and two tablespoonfuls of powdered or extra fine salt, turn the batch out on an oiled marble, and as it cools a little, turn the edges into the batch and fold it so as to get it very regular, that is, as many nuts in one part as there are in the other; now take about three or four pounds of the batch at a time, roll it out with a rolling pin, and stretch it with your hands till it is quite thin, continuing in this way till you use up the batch. Have an assistant to help you, so that you can work quickly and get it out hot. Leave it lay on the marble till cold, then pack ready for use. Avoid burning the sugar when melting it.

Peanut Brittle, No. 2

Ten pounds of white A sugar.	Fifteen pounds of Spanish peanuts.
Two pints of water.	One quart of molasses.
Ten pounds of glucose.	Two tablespoonfuls of fine salt.
Cook to crack.	
One tablespoonful of oil of lemon.	

Put ten pounds of white A sugar into a copper pan, add two pints of water and ten pounds of

glucose, set on the fire, mix well, and cook to a good crack; add fifteen pounds of Spanish peanuts, stir, and cook till they are well roasted; then add gradually to the cooking batch one quart of yellow molasses, stir, and cook till hard, or to the dry crack; add two tablespoonfuls of fine salt, mix well, turn out on an oiled marble, and leave till a little cold; then add one tablespoonful of oil of lemon, fold the batch together, and work the same as peanut brittle, No. 1.

Honey Peanut Brittle

Ten pounds white A sugar.	Half a pint of clear honey.
Two pints of water.	Eight pounds of Spanish
One teaspoonful of cream of	peanuts.
tartar.	Half a pound of butter.
Cook to three hundred and	One tablespoonful of pow-
forty-five degrees.	dered salt.

Put ten pounds of white A sugar into a copper pan, two pints of water and one teaspoonful of cream of tartar, set the pan on a bright fire, stir till the sugar is partly dissolved, and after washing down the sides of the pan, cook to three hundred and forty-five degrees; remove the pan from the fire and stir into the batch half a pint of clear honey. In the meantime have eight pounds of Spanish peanuts nicely roasted in a peanut roaster; add them to the batch, and stir through

well; then add half a pound of butter and one tablespoonful of fine salt. If the batch is a little too cold to mix well, set the pan back on the fire, mix it, turn out on a greased marble, and as it cools a little, fold it; now with an iron bar, break or cut three or four pounds from the batch, roll out thin with a rolling pin, and while quite hot pull or stretch as thin as possible. Have a helper on this batch, and get it out while hot. If you wish a more pronounced honey flavor, add two drops of oil of rose when you add the salt. If you want it yellow, add a little yellow color to the batch while cooking.

No. 1 Smooth Vanilla Almonds

For a No. 1 smooth vanilla Jordan almond, take ten pounds of nice-sized Jordan almonds, brush the dust well from them, pick them over, taking out all those that are quite small, and throwing out such as have shriveled ends; place them in a dry room to warm, then in a revolving steam basin. Add a little vanilla extract to a thin solution of gum arabic, and add just enough gum to the almonds to wet them; continue to work the almonds, keep the pan turning and rubbing them a little with your hand; when this charge is dry, add a little more gum, and work till dry, when they should be well sized. Put the almonds out

on a tray, and set in dry room over night. In the morning cook eight pounds of sugar and water to thirty-eight degrees on the syrup gauge, or until it will form a good thread when tried between the thumb and finger. If the syrup is too thick it will make your almonds rough at the start, or in the first coat, and if too thin, it will make them transparent or clear, and will spot them, and they will not sugar or turn soon enough. This will have to be learned by the workman, who will soon notice this point after a little practice. After you have the syrup cooked, keep it quite warm. Add a small dipperful of the syrup to the almonds, just enough to wet them and yet not enough to wash the gum from them. When this charge has sugared, continue to add the syrup as fast as it turns. Don't allow the almonds to turn in the pan too long a time after you add a charge of syrup, as it will wear the points off them. After the almonds have a good coat, or when you have used up the eight pounds of sugar or syrup, take the almonds out onto trays, place them in the dry room, and let them dry off for three or four hours. Then cook a syrup a trifle thinner. Put the almonds into the basin or pan, add the syrup, slowly working the pan all the time, and when you get the almonds smooth with a nice thin coat, take them out, dry them off in the dry room, and cool them. Have ready another syrup a little thinner still, and cold. Put the almonds

in the basin once more, add a little of the cold syrup, working them cold, and when you get a very thin shell on them with this cold syrup, take them out, cover them up in trays, and let them get a little firmer, which will take two or more hours. Have your revolving pan clean, sprinkle a little hot beeswax into it, and leave till quite cold. Put the almonds into the pan, work till they are quite glossy, and they are finished. If the wax is a little warm when you put the almonds in the pan, they will take up too much of the wax and will look badly.

No. 1 Smooth Rose Almonds

Prepare this batch the same as the vanilla almonds, only when you finish with the cold syrup, color it a bright rose red, add a few drops of oil of rose, and finish like the vanilla batch.

No. 1 Smooth Violet Almonds

Prepare this the same as the vanilla batch, and work it the same way up to the last cold syrup. Color this violet, flavor with floral extract of violet, and then finish like the vanilla batch.

No. 1 Smooth Orange Almonds

Make this the same as the vanilla batch, adding a few drops of oil of orange and orange color

to the last cold syrup; coat and finish the same as the vanilla batch. Color it a little deep with the orange color, which will make it look well when they are all mixed together.

No. 1 Smooth Lemon Almonds

Prepare this batch the same as the vanilla, and work it the same way, only when finishing with the cold syrup, add oil of lemon for flavor and color it yellow, using one drop of red in the yellow to deepen it; finish the same as the vanilla batch.

No. 2 Smooth Almonds

Prepare this grade of almonds the same as the No. 1 almonds, only after drying off the first coat in the dry room put the second eight-pound coat on, and dry this off, and finish in the same colors and flavors as the No. 1 almonds.

Vanilla Bird Eggs

Twenty pounds of white A sugar.	Cook to two hundred and seventy degrees.
Four pints of water.	One ounce vanilla extract.
One small teaspoonful of cream of tartar.	

Put twenty pounds of white A sugar into a copper pan, add four pints of water and one small

teaspoonful of cream of tartar, mix the batch well, and cook to two hundred and seventy degrees; then pour on a greased marble, and as it cools a little fold it, add one ounce vanilla extract, partly pull the batch over the hook, shape on the table, and pass through a drop machine, cutting it into small drops; or if you have small egg-shape drop rollers, pass it through this machine; leave on a cold marble till cold; then put the drops in the revolving pan, having a little heat on. Have some glucose slightly thinned with water, but don't get it too thin, or it will not stick to the drop. Add a little of the glucose, and as soon as the drops are a trifle wet with it, add enough pulverized sugar to dry them, then add more glucose and more sugar, work them dry and smooth, continuing till the drops are as large as you want them, and then remove them from the pan. Try to have the drops a little moist when you take them out of the pan at the finish, as they will not glaze well if they are too dry with sugar. Now wax your pan as you did for No. 1 smooth vanilla almonds. Put the bird eggs in the pan, and work till they are nice and glossy; they are then finished.

To make these eggs in different colors, color the last charge of glucose and flavor it according to the color used. If you wish speckled bird eggs,

make a very thin solution of gum arabic, colored partly red and partly blue. When the eggs have the last coat on, spread them out on a table, and with a close corn broom or brush dipped into the gum solution, speckle the eggs a little by shaking the brush over them, after having knocked off the surplus color. Allow the speckles to dry, then put the eggs into the wax pan, and finish to a bright gloss.

Cream Bird Eggs

Make this egg by first casting a small egg shape, and dropping into egg-shaped impressions in trays of starch. Use thin running cream. Leave the drops in the starch till they dry out hard enough to stand finishing up in the basin; it is well to run the drops in the evening and leave them in the starch over night. If the drops are a little hard, they will soften in a few days, or perhaps in a day, taking up moisture from the glucose. Finish and glaze them the same as the vanilla bird eggs.

Jelly Bird Eggs

Make this egg in the same way as the A. B. gum drops, which will be found in another part of this book. Run the A. B. gum in small egg-

shaped impressions, set in a dry room until they are a little firm; then finish the same as the vanilla bird eggs.

Peppermint Lozenges

Eight ounces of gum traga-	Two tablespoonfuls of oil of
canth.	peppermint.
Five pints of water.	Lozenge sugar.
Three pounds of glucose.	

Put eight ounces of gum tragacanth into a stone bowl, add five pints of water, and leave over night; add three pounds of glucose to the melted gum, mix well, and pass the mass through a sieve into a clean copper pan; now add some lozenge sugar, mix well, then add additional sugar sufficient to make a stiff paste, and two tablespoonfuls of oil of peppermint, mixing it well through the mass; take the batch out on a clean marble, and knead sufficient lozenge sugar into it to make it quite stiff, so that the lozenges will cut with a good clean sharp edge. Dust the marble with a little potato starch, roll the mass out into a sheet one-eighth of an inch thick, dust over the top with the potato starch, and rub over it with the palm of your hand so as to smooth it a little; then cut with a lozenge cutter in a good straight cut, throw the lozenges on trays dusted with lozenge sugar, separate them, and set them in a dry room to dry, which will take one or two

days; then take them out of the dry room, throw them into a sieve, and sift or shake hard so as to wear off the rough edges; now pack ready for use.

Wintergreen Lozenges

Make this batch in the same way as the peppermint lozenges, only color it red just before you get the mass stiff, and flavor it with oil of wintergreen; finish the same as the mint.

Make the other flavors and colors in the same way.

No. 1 Lemon Jujube Paste

Twelve pounds of gum arabic.	One teaspoonful of cream of tartar.
Five quarts of water.	Cook to three hundred degrees.
One pound of glucose.	
Eight pounds white A sugar.	One tablespoonful of oil of lemon.
Two pints of water.	

Use the regular jujube tin pan, which is a pan a half inch deep and about twelve inches long by six inches wide, and very level. Wash these pans inside with quicksilver. Prepare level racks in the dry room on which to set the pans. Oil the pans with olive oil or a good petrolatum or cosmoline. Grind twelve pounds of white gum arabic about as fine as granulated sugar, place it in a copper pan, add five quarts of water, set the

pan on a very slow fire, and stir till the gum is melted; mix one pound of glucose through the gum, and set the pan off the fire. Put eight pounds of white A sugar into a clean copper pan, add one teaspoonful of cream of tartar and two pints of water, set the pan on the fire, stir till the sugar is dissolved, and cook to three hundred degrees; pour this sugar batch into the melted gum, stirring well while you pour; now strain the whole batch through a number forty sieve into a clean pan, set this on top of a pan of boiling water, and leave on a slow fire to clear up, which may take from three to five hours. It is not necessary to have a thick batch to start with; a thin batch clears up more quickly and better than a thick batch. Try it after it is strained, and if it drops off your paddle thin it is all right; if it is too thick to drop off well, add a pint or a quart of water, and mix well; it is then ready for clearing. After it is quite clear, remove the scum from the top of the batch, mix one tablespoonful of oil of lemon through it, and then dip out into the pans, filling them about one-quarter of an inch; set the pans in the dry room and leave for one or two days; then turn the sheet of gum over in the pans, turning the top down, and let the bottom dry off for a day; the paste should then be finished; packed between heavy wax paper, and it is ready for use.

No. 1 Rose Jujube Paste

Prepare this batch in the same way as the lemon, color it red and flavor it with a few drops of oil of rose, adding the color and the flavor just before straining it; then finish the same as the lemon batch.

No. 1 Licorice Jujube Paste

Prepare this in the same way as the lemon batch, using dark gum and the scum off the other batches. Use one pound of licorice paste, of the kind sold by supply houses for this work, put a little water on it, warm and stir till the licorice is melted; have some powdered charcoal melted or mixed, and add this with the licorice to the gum batch just before straining, mix well, and strain and finish in the same way as the lemon batch. If you want an anise flavor, add a few drops of oil of anise seed just before dipping into the pans. Dry and turn it over like the lemon batch.

No. 2 Jujube Paste

For a cheap jujube paste, make a batch by using ten pounds of gum, ten pounds of sugar, and six pounds of glucose; prepare and finish it the same as the No. 1 lemon jujube paste.

Preserved Pineapple

To preserve fresh pineapple, use firm, but green or not extra ripe fruit. Slice the pineapples half an inch thick. using a large sharp knife, or a bread-cutting machine that will cut regular slices; cut the outside rind off each slice with a sharp penknife, or, better, with round knives, or dies, of two sizes, stamp the slice, cutting the rind off at one stroke; throw the pineapple into a tub of cold water. Leave the core in the slice till you finally finish the glazing, as its presence will prevent the slice from breaking during the process of preserving. After you have the pineapple all sliced and the rind cut off, take them from the tub of water, put in a large copper pan, cover with water, and boil till tender; try it with a wooden tooth pick. When it is tender, take it from the fire, and when it has cooled off somewhat pour the water off, and place the pineapple into flat or shallow crocks. Cook sufficient syrup to cover the pineapple in the following way, increasing the quantity according to the amount of pineapple you have to preserve: Put ten pounds of white sugar into a copper pan, add three pints of water and four pounds of glucose. The glucose will add to the weight of your goods, and will keep the syrup from graining and souring. Put the pan on the fire, stir till well mixed, and

cook to thirty-one or thirty-two degrees on the syrup gauge. The syrup should be about thirty degrees at the start of boiling, so, if too thick, or higher than thirty degrees, add a little water to bring it down to that point, and when cooked to thirty-two degrees, remove the pan from the fire, pour the syrup over the pineapple, and let it set over night. Next day, drain the syrup off into the copper pan, leaving the pineapple in the crocks. Cook the syrup up to thirty-three degrees, and pour it on the pineapple, again leaving till the next day; cook it up the same way to thirty-four degrees on the third day, and to thirty-six degrees on the fifth day, this time dumping the pineapple into the pan of syrup on the stove and letting it come to a boil; turn out into the crocks, and tie or paste a piece of paper over the top of each. When you wish to use the fruit, turn the contents of the crock into a pan, heat it, turn into a sieve to drain off the syrup, and cut the core from the pineapple with a tin lozenge cutter. If you want to cover the pineapple with chocolate or dip it in cream, you can leave the core in the slice. Put five pounds of sugar into a copper pan, add one full pint of water, or a little more than a pint, cook to two hundred and thirty-eight degrees on thermometer, set the pan off the fire, and stir, or

rub a paddle on the side of the pan, in the syrup, till this grains a little; then stir this grained or creamed syrup through the pan, turn the pineapple from the sieve into it, stir it a little, and pour it back into the sieve; lay the slices on the sieve, and when they are cool, they should be dry and glossy, and will be ready for use.

Preserved Canned Pineapple Slices

For preserving canned pineapple, take the slices from the cans, and place them in the crocks. Cook a syrup the same as for preserved pineapple, and put it on the fruit; continue to cook the syrup each day, finally glazing the fruit in the finishing syrup as directed above.

Short Notes

Under the above head I will give a few short points to help in the understanding of recipes, which usually omit such explanations.

Dry Vanilline Crystal

Do not mix this crystal with alcohol as is commonly done. You can save the price of the alcohol, which makes your flavor almost double

the cost of the vanilline, by putting the dry crystal into all candies while warm; a little heat will melt the crystal to a liquid, and give you all the flavor that is in it.

To Clean Copper Pans

Use clean pans for cooking. If a pan has been used simply for boiling water, clean it out before cooking a batch of candy, as it will be a little greasy and dark around the inside. Drop one tablespoonful of tartaric acid into the pan, add one pint of water, set it on the fire, and warm it; then with a scrubbing brush, scrub the pan inside till it is bright, rinse it thoroughly with clean water, making sure not to leave any of the acid water in the pan, as this may spoil the next batch you cook in it. When you cook molasses or any dark goods and expect to use the pan later for a white batch, try to scrape the molasses batch out extra clean when you pour it on the marble, then put the pan to soak in cold water, and it will be ready for use when you want it. This is a better way than to be obliged to set the pan on the fire to steam it and wash it out, which takes up a great part of your time. This rule does not apply to cases where you are continually cooking the same style of batches, one after another.

Bright Fire

Have a clean bright fire before trying to cook a batch. This will give you a white or bright colored batch, and one that is dry, not runny or sticky.

Measure the Water You Use

Always measure the water you use, and weigh the sugar. This will keep you straight at all times. Too much water is as bad as too little. Weigh the sugar. If you do not want to go to the expense of scales rig one up in a cheap way, by hanging up a draw scale, and on this you can weigh the sugar in a bucket before emptying it into the pan. You can buy one of these scales that will weigh fifty pounds, for fifty cents.

Size of Batches

In most of the recipes in this book, I have given a small-sized batch, as that size will suit many factories; but a batch three or four times larger can often be handled with ease; or if a steam pan is used, you can increase the batch even ten times.

Gloss on Candy

Don't chill a batch before pulling to get a gloss, but pull it warm, so as to get a regular batch to spin, and then cool it off before spinning to get the gloss. Cool a batch by continual turning together, and flatten it out with your hands, but wearing gloves; this will cool off your batch regular. Extra high cooked batches should be worked hot, and the gloss will be all right; only low cooks need to be cool or worked cool in order to get a gloss.

Hot Batch-Warmer

Have a hot batch-warmer, not an ordinary warm one. Increase the size of the piping or the outlets, so as to enable you to get it hot; and then you can easily regulate by turning it on full or only partly. This will help you to get your batch out regular and rapidly, which often improves the appearance of the goods.

The Cook

Cook all hard goods much higher in the summer season than in cold weather. A cook of three hundred and thirty that will keep well in cold weather, will cling together in jars or cans

in warm weather, and will be sticky and clinging when exposed on the counter. Three hundred and forty is a good cook for warm weather.

Age of Molasses

Do not make a point of buying new-crop molasses, as is generally recommended by dealers. Try to get molasses that is one or two years old; this will give you a good flavor and a good golden color. New molasses has a sharp cane twang or taste, and is smoky in color.

Burnt Sugar

Use burnt sugar for color. You will find it good in chocolate, hard or soft candies, in burnt almonds, in coffee bonbons or coffee creams, in maple creams, ginger creams, in vanilla fudge, chocolate fudge, and in many candies in which you want to deepen the colors; also in syrup and in coffee ice cream. To make a good burnt sugar, use an iron pot that will hold three gallons. Put into this five pounds of white sugar, set it in the fire on the live coals, let the sugar burn up till black, then with the poker, hook the pot, set it out on bricks, and leave till cold; you can then put one quart of water on the sugar, and set it

away to melt. Do not partly burn the sugar, as this will give you a weak and pale color, and don't burn to charcoal, as it will then not melt. Put the water in when the sugar is cold, as it continues to burn and color after you take it from the fire.

How to Turn a Batch of Cream

After you pour a batch of cream on the marble, if it is a low cook, allow it to get dead cold; if a high cook, watch it carefully so as not to let it get too cold, or you may get badly stuck; have a man to help you turn it. In order to get a good creamy batch, let each man take a cream paddle, one on either side of the marble, and let them work together by shoving the paddles under the batch till they meet, turning both paddles over at the same time, and turning the batch up into a heap; work in this way from one end of the marble to the other, and continue till it finally creams. Work rapidly and don't let the cream turn without working well, or it will be dry and mushy. Wet a deep wooden wash-tub that will set flat when turned upside down, and after the cream sets in a firm mass, invert the tub over it. This will keep a batch warm and sweaty, and will steam it, keeping the outside moist.

Imitation Violets

For making cheap violet crystals for topping bonbons and chocolates, pop a few pounds of corn, and color some powdered sugar violet by warming the sugar in a pan, and dropping about one gill of violet color thinned with water, into five or six pounds; rub it around in the pan, adding more color if you want it deeper, and work till dry. Crush the popcorn, sift out the fine pieces, and turn the larger pieces into a pan. Now pour sufficient thin syrup over the popcorn to moisten it, dust it well with the violet sugar, and leave till dry. If it is not deep enough in color, give it one more coat in the same way. Let it dry, and then crystallize in a low cook crystal of thirty-four and a half degrees on the syrup gauge.

Mint Scrap

Save all mint scrap in a separate vessel, and use it up in mint goods, such as mint stick candy, molasses mint kisses, or striped crisp mint kisses. In this way you avoid getting a bad taste in the batch of any goods you make from scrap. The fresh mint oil you use in your batch will destroy the bad taste of cooked mint.

Gloves

Learn to use buckskin gloves in making hard candy, as they will enable you to work high cook batches with ease. They hold the heat, and when you take hold of thin or crisp candy you will not chill and crack it; you will be able to pull a batch warmer and to hold a heavy batch without burning your hands. Too often batches are cooked low to overcome these points, and the use of gloves will overcome such troubles, and will improve your work.

Burns

Lime mixed with lard will give quick relief to burns. Make an ointment by working into lard all the fine slaked lime that you can. Keep this ointment on hand in case of accidents, and when workmen get burnt, spread the ointment on a piece of muslin, and bandage up the burn.

Gum Grinding Machine

Have a cider mill for grinding your gum arabic for melting; also use the same mill for pressing off juices for apple jellies, or juices from berries or pineapples for soda water.

Jack Straw Marker

To make a marker for chocolate-filled jack straws, have a strip of wood one inch thick and about two inches wide and three feet long, and brass strips one inch high with a foot to them; fasten these knives to the strip four inches apart, and when you pull the straw out on the table, mark it with this instrument, and leave on the cold marble till cold; then break apart.

Glucose Creams

For cream chocolates in summer time or in hot weather, glucose creams or larger quantity of cream of tartar in the cream will keep better than a purer cream made from sugar with little glucose or cream of tartar. A pure cream will dry out in the cream chocolates, causing them to sink in on the bottoms. Three pounds of glucose to ten of sugar, or thirty-five pounds of glucose to one hundred pounds of sugar, makes a good keeping cream. It is always best to cook the glucose with the sugar. Glycerine, which is often used, is not a good thing for holding moisture.

Salt in Nut Candies

Use a little salt in all nut candies or in candy in which butter is used; it helps to give a butter taste if not used too strong; it also lightens a batch similar to soda, and does not impart a scorched taste as this does.

Don't spread wax paper on a cold marble for dipping bonbons or for dropping cream wafers, as the cold marble will chill the cream too quickly and will spoil the gloss. A wooden table is a good thing to use, if not used so often as to get too hot. **Don't** dip cold drops in cream.

Don't use damp powdered sugar in mixing chocolate for any purpose, as the moisture thickens the chocolate and dulls it. Dry the sugar before using.

Don't grate too deeply in grating oranges or lemons; only use the outside yellow rind.

Put away samples with dates, to see the effect of age.

Cultivate fine taste and sense of smell, so as to be able to detect what goods are made of.

Use lime in a stock room to keep it dry in warm weather.

When separating eggs to use the whites for nougat and marshmallows, save the yolks to use for making caramels richer.

Crystallizing

For cooking crystal syrup, always use enough water on the sugar to thoroughly dissolve the grain, yet not more than necessary, as long cooking darkens the syrup, and makes dark goods when used after crystallizing. With good strong fires or in cooking by steam, add enough water to start the batch at thirty-one or thirty-two degrees, one gallon of water to twenty pounds of sugar. Cook to thirty-four and a half degrees for an extra low cook; thirty-five degrees is a good crystal, and there is not much danger of turning; at thirty-six or thirty-six and a half degrees, there is danger of graining, if left in a cold room. A warm room will hasten the crystallizing. For a sample batch, put the bonbons in tin crystal pans in one layer, put twenty pounds of white A sugar or mold A sugar in a clean copper pan, add one gallon of water and cook on a quick fire to thirty-five degrees; set the pan in a cool place till it partly cools, and, with a quart or pint dipper, dip the syrup out of the copper pan and pour it over the bonbons; let them set over night; drain the syrup off in the morning, and when the bonbons are dry, they are ready for use. If you have goods that are soft or in danger of turning, cook the syrup at night, and leave it in the copper pan till next day, then set on the fire,

and warm it a little; put it on the goods, and if, in one or two hours, they are heavy enough, drain the syrup off. Leaving the syrup over night before using it, gives it time to form a crystal. It will soon cling to the goods when put on them in the morning, and will not soften them so much as if they were put in over night.

Use parchment paper to get a bright gloss on the bottoms of chocolate goods, when coating with chocolate.

The amount of water used in cooking a batch must be increased if the sugar is extra dry and hard.

When cooking a large quantity of glucose to a small amount of sugar, use a little fat or oil or butter, so as to smooth the glucose or break the gumminess, and the batch will cook lighter.

Thermometer Scale

The thread.....228	Good crack271
Good thread.....236	Hard crack310
Soft ball or catch..240	High cook330
Small ball244	Extra high cook ...345
Large or hard ball.250	Caramel360
Slight snap261	

Steam-Bath

A common steam-bath is made by setting one copper pan on top of another one size smaller, the bottom one half full of water. This requires two copper pans, which often cannot be spared. You can get galvanized foot-tubs or foot-baths in many sizes, which set flat on a candy furnace and will not tilt like a round-bottom copper pan; they are very handy, and the cost is very little. A large deep pan or tub of this kind filled with water, will steam half a day without boiling dry. This is very handy for clearing gum for gum work. For small baths agate dish pans and farina boilers are very serviceable; a two and a half gallon farina boiler will melt down twenty-five pounds of cream for cream chocolates or twenty pounds of chocolate coating. For small factories where three or four grades are used, several agate buckets that will fit one boiler will be found very handy, as you can put a different grade in each bucket, and avoid changing or cleaning out one grade for another. For cream dipping, use farina boilers from one-quart to three-quart sizes.

Desiccated Cocoanut

The use of desiccated cocoanut is very convenient in a candy factory where you can have four different cuts on hand. When you need a

pound of cocoanut, it is quite easy to use, and at the same time, it is just as good or better in many cases where you want dry cocoanut. As for the flavor, it is more pronounced than in the fresh goods, as a little age increases it. Try to use the best. If you wish a moist cocoanut, take a few pounds of dry cocoanut, put it in a pan, sprinkle a little water over it, mix well, and leave for one hour, when it will be quite moist.

To Preserve Essential Oils

Such oils as lemon and orange soon lose their freshness and fine flavor, if kept in the usual way. They may be kept in good condition for a long time if treated as follows: Add to each pound of oil one fluid ounce of a mixture of equal parts of alcohol and glycerine; shake thoroughly. The turpentine formations, as they take place, will be absorbed by the mixture of alcohol and glycerine, which settles to the bottom of the bottle, while the clear oil may be carefully poured off as required.

Soft Candies

In soft candies avoid getting the goods a little beyond the soft point, when it is neither soft nor crisp, but tough, and anything but good. To

use care in this one point is the most necessary thing to do to get good salable goods. For caramels and soft cocoanut goods, etc., it is best to set your batch off the fire till you have thoroughly tried it by spreading a little of the candy on a cold marble and letting it get cold, so you may know just where you are; and for soft molasses candies, such as soft yellow jack or soft molasses walnut candy, always use a thermometer, and cook to two hundred and sixty-one or two hundred and sixty-two degrees. You may think this is very soft for pulling; but if you pull the batch till it is thoroughly cold, it will be light, spongy and soft, just nice for good eating. Some may prefer crisp molasses candies; but it will not do to give tough goods to those who want soft goods. One more point is to use enough glucose to enable you to thoroughly stir your batches so that they will stand a low cook without turning, and enough to allow you to add plenty of nuts in nut batches; at the same time you can use more cream or butter to enrich the batch which the glucose has reduced.

Ice Cream

In the following pages, I will give formulas for ice cream of different grades, from a No. 1 cream down to hokey pokey, will fully describe vanilla cream and its working by hand and machinery, and in other formulas following will give merely the ingredients, except in cases where the working is not the same as for vanilla ice cream.

First, to obtain a good ice cream, note the quality of the cream. Test it in a glass tester, a bottle that is the same size at the top as at the bottom. Fill the glass with cream, and leave it in a cold place over night; if it is a good cream it will separate or show about ninety-five per cent. cream. If you leave the cream in a moderate temperature, where it will sour, it will separate at the centre, and show fifty per cent. cream. This same cream will test about twenty per cent. butter fat on a testing machine. Cream of this quality will turn out a good ice cream, while a grade of twenty-two butter fat will turn out an extra quality. Cream that has some age will work smoother than new cream; but if too old, it will have a cheesy taste. The next par-

ticular point is to keep the cream from being exposed to a warm temperature, as this gives it an old taste.

Measure cream with dry measure; a twenty-quart milk can will hold twenty-two quarts of liquid or wet measure. Dry measure is the standard for milk and cream.

No. 1 Vanilla Ice Cream

Twenty quarts of cream, dry measure.	Thirteen pounds of white A sugar.
Six good vanilla beans.	

Split six good fat vanilla beans, scrape the seeds from them, and place these in a small mortar; add two large tablespoonfuls of powdered sugar, rub well with the pestle till the seeds are well separated, and then rub the sugar and seeds through a fine sieve onto wax paper. Pour eighteen quarts of rich cream (of twenty-two butter fat) into a large can or vessel, add thirteen pounds of white A sugar, and stir till it is dissolved; then strain into a forty-quart freezing can. Crush about seventy-five pounds of ice into small pieces about the size of nut coal, spread about four quarts of coarse salt (natural mine salt is very good, if not too coarse) over the ice, and mix

them with an ice scoop. Put the ice and salt into the freezer, icing it up strong, turn the can with your hands till the ice wears down a little, then remove the lid of the freezer, and attach a clasp or thumbscrew on the top or rim of the can. Put in the paddle, resting its handle against the clasp, and run the can around with the paddle rapidly; as soon as the cream freezes a little on the side of the can, cut it down with the paddle, and continue to freeze and cut down till you have it quite thick. Now re-ice the can, and beat rapidly till the cream gets too stiff to beat easily; then add one more quart of plain cream to loosen and soften, beat till it gets stiff again, add another quart of plain cream, and again beat till quite stiff, when the can should be full; then add the vanilla seeds that you have sifted, mix and beat them well through the cream. Smooth off the top, put the lid in place, draw off the water, ice the can up well, and leave till it is quite hard; it is then ready for use. This ice cream can be made with less sugar, but the more you use the more body your cream will have, and the smoother and more tender it will be.

For machine work, sweeten the full twenty quarts, strain into a forty-quart can, and ice the same as for hand work; start machine, working slowly till the cream is partly frozen or nearly

finished; then, change to the quick motion, beating rapidly till well frozen, but not too well done, as there is great danger of churning or rubbing butter. This is a very particular point. Many workmen think the butter is churned at the start of the freezing; but there is no danger at that point unless the cream is very old and sour, while at the finish, if worked after the cream is stiff, you can rub up butter in three minutes. After the cream is finished, take from the freezing can into a packing can, beat the vanilla flavor well through the cream, ice up, and set away to harden.

No. 2 Vanilla Ice Cream

Ten quarts of cream, twenty	Four ounces of gelatine.
butter fat.	Twelve pounds of sugar.
Ten quarts of rich milk.	Vanilla flavor.

Soak four ounces of gelatine in half a pint of water that has been warmed just before using, and stir it into ten quarts of good rich milk; add ten quarts of cream of twenty butter fat, twelve pounds of sugar, and sufficient vanilla extract to flavor strongly; stir till the sugar is dissolved, strain into the freezer, and finish the same as No. 1 vanilla ice cream.

No. 3 Vanilla Ice Cream

Eighteen quarts of milk.	Three quarts of condensed milk.
Three-quarters of a fluid ounce of rennet.	Eight pounds of sugar.
Vanilla flavor.	

Warm eighteen quarts of milk to about seventy-five or eighty degrees, add three-quarters of an ounce of liquid rennet, and leave for a few minutes till the rennet turns the milk thick as for rennet pudding; then add eight pounds of sugar, and stir till it is dissolved; add three quarts of condensed milk, flavor strongly with vanilla extract, strain into a forty-quart freezer, and freeze the same as No. 1 vanilla ice cream.

Hokey Pokey Ice Cream

Eighteen quarts of milk.	Two quarts of water.
One pound of cornstarch.	Eight pounds of sugar.
Vanilline crystal.	

Put two quarts of water into a copper pan, add one pound of starch and eight pounds of sugar, stir till well mixed, then set on a moderate fire, and stir till the starch cooks smooth. If the grains of starch do not cook smooth, add more water, and cook, stirring well so as not to allow the starch to burn on the bottom of the pan. Add one-fourth of a teaspoonful of dry

vanilline crystal to the hot batch, stir till it is dissolved, and then mix this starch batch into eighteen quarts of milk; freeze, and finish the same as No. 1 vanilla ice cream.

Lemon Ice Cream

Prepare and freeze this batch the same as No. 1 vanilla ice cream, except that for the flavor you grate the outside yellow rind from six lemons, using a fine hand grater, and add it to the cream before freezing. Do not strain out the lemon rind, but freeze it in, allowing it to show in the ice cream, but having it grated very fine. Add a little yellow color before freezing.

Orange Ice Cream

Prepare this batch of ice cream the same as the lemon, only use the grated rinds of six oranges, and color it a light orange; freeze and finish the same as vanilla ice cream. A little vanilline flavor mixed with the orange is an improvement.

Strawberry Ice Cream

Stem, wash and crush three boxes of ripe strawberries, place them in a stone dish, add enough rose color to make a bright red, and leave

in the dish for one hour; this will color or brighten the berries so that they will show prominently in the ice cream. Sweeten a can of cream as for No. 1 vanilla ice cream, turn the berries into it, and freeze in the same way. The cream will absorb sufficient color from the berries to make it a nice pink.

Peach Ice Cream

Pare and crush three quarts of peaches, color them with red and yellow color, and then handle them in the same way as the strawberries; add to twenty quarts of cream, finish and freeze the same as No. 1 vanilla ice cream.

Raspberry Ice Cream

Crush three boxes of ripe red raspberries, add to twenty quarts of cream, sweeten, and freeze and finish the same as No. 1 vanilla ice cream.

Apricot Ice Cream

Pare three quarts of ripe domestic apricots, color a little yellow, add to twenty quarts of cream, sweeten and freeze the same as No. 1 vanilla ice cream.

Pineapple Ice Cream

Remove the rind from one ripe pineapple, grate on a fine grater, add it to twenty quarts of cream, sweeten, and finish the same as No. 1 vanilla ice cream. If the pineapple is added to the cream a few minutes before freezing, it will curdle or sour the cream. To some ice cream makers, this is not objectionable, as it will freeze extra smooth.

Coffee Ice Cream

Sweeten twenty quarts of cream as for No. 1 vanilla ice cream, add sufficient coffee paste to flavor it nicely, and finish the same as No. 1 vanilla ice cream. Thin the coffee paste with the cream before adding it.

Caramel Ice Cream

Put twelve pounds of dry A sugar into a clean copper pan, set it on the fire, and stir till the sugar dissolves to a liquid, but avoid burning it; remove the pan from the fire, stir in gradually with a long paddle one pint of water, using care, as the hot sugar is liable to spurt out and will burn if it strikes you. Continue to thin down by adding a couple of quarts of the cream that you are going to freeze, stir till the sugar is well dissolved, and add this to eighteen quarts of

cream, making twenty quarts in all; now freeze the same as No. 1 vanilla ice cream. This caramel or nougat sugar will give you the caramel flavor in the ice cream.

Nougatine Ice Cream

Make this ice cream the same as the caramel, only mix well two pounds of finely chopped roasted Valencia almonds through the cream after it is frozen; ice up, and set away to harden.

Chocolate Ice Cream

To prepare the chocolate, put one pound of glucose and one teacupful of water into a copper pan, set it on the fire, and let it come to a boil; mix well, set the pan off the fire and add two pounds of liquor chocolate cut in small pieces; stir till the chocolate is melted, and when it is quite smooth, add gradually, while stirring, one quart of cream; turn it into nineteen quarts of cream, and freeze and finish the same as No. 1 vanilla ice cream.

Bisque Ice Cream

Sweeten and freeze a can of cream the same as for No. 1 vanilla ice cream, add one pound of grated or powdered macaroons, and half a pint of sherry wine, mix well, ice up, and leave till quite hard.

Banana Ice Cream

Peel and crush ten ripe bananas, and add them to a forty-quart can of ice cream after it is frozen; beat well through the cream, ice up, and leave till frozen hard.

Ice Cream in Molds

We give here directions for molding, delivering and taking out of molds. Freeze the cream, and pack it in regular packing cans; and when you wish to send out a brick or pyramid, pack the mold extra tight, lay a piece of white or parchment paper over the cream, put the lid on, and put one shovelful of ice and salt in the bottom of the bucket; set the mold in, lid side up, and fill up with ice and salt; it is then ready for delivery. When you wish to take out the cream, dip the mold in a dishpanful of lukewarm water, turning it around a few times; now take from the water, remove the lid, and turn it out on a dish ready for the table. A napkin laid on the dish or stand will look well and will keep the pyramid from sliding. Where you have more than one color in the mold always have the dark colors on the bottom to avoid having the dark cream run down over the light. Don't hold a mold under a spigot of running water; as this will soften the cream in spots; but dip it in a body of water.

Gelatine Cream for Molds

For cream that has to stand a long time on a table or for figures of more than one piece, it is best to use gelatine. From one to two ounces to a gallon of plain cream will help it, for standing qualities and smoothness.

Figured Colored Creams

For decorating creams for special designs, such as animals of brown and black, or pieces of machinery, such as railroad engines or military wares, first color butter with the necessary colors, line the molds with it, fill with ice cream, and ice up; when opening, dip in warm water, and turn out on the dish or trays. When you finally serve the cream, scrape the colors off of the figure, and dish the plain cream. These figures are used for dinners for railroad men, hunters, military men, or for any special occasion.

Bricks Wrapped in Paper

First pack the bricks, ice up for one hour, and then take from the molds by dipping in water; turn out on paper or parchment, fold this around the brick, pack in a chest or tin box which you must ice up like a regular packing can, and when you wish to use the bricks, take them from the chests, unwrap, and serve.

Metropolitan Bricks

Make ice cream in white, green, red, orange, and chocolate colors, and pack it into two-quart brick molds, one color in each; ice up strong, leave for one hour, take from the molds, turn out on a table, and cut the bricks lengthwise in four or eight cuts, or as many squares as you can; lay the colors together in variegated or rainbow order, wrap the bricks in paper, pack in ice chest, and leave till you wish to use them; then take them out and unwrap, and cut off from the end in separate portions. If you wish to deliver single bricks in colors, pack in the brick after you have the colors put together, and ice up in a bucket the same as for a single brick mold.

Spun Webs or Nests

Make these spun webs by putting five pounds of white A sugar into a copper pan, add one full pint of water and one pound of glucose, and cook to two hundred and eighty-five degrees, or to a good crack; set the pan off the fire, dip the bottom in cold water for half a minute, then set it on one end of a marble slab and dip a wire brush or whip made for this purpose, into the sugar and lift it up, allowing the sugar to drain from each wire in a thread; throw the whip over the marble, letting the threads lie there, and continue

this process till you have used up all the sugar. If it gets too cold to whip out, set the pan on the fire, and warm and stir till it gets thin enough. Now bunch the spun sugar or threads into a nest and set on a stand ready for the ice cream figure; if for individuals, bunch in small sized nests.

Boiled Cream

Put twelve pounds of mold A sugar into twenty quarts of cream, and stir till the sugar is dissolved; put about five quarts of this into a large copper pan, set it on an extra hot fire, and, as it boils, add the balance of the twenty quarts of cream gradually and slowly, so as not to check the boiling too much. In this way you can avoid the curdling of the cream, whereas, if you were to put the twenty quarts on the fire at the start and wait for it to boil, it would be liable to separate and curdle if the cream was not extra fresh and in good order. After the cream comes to a good boil, remove the pan from the fire, set it in cold water, and stir till the cream cools off. Put it away in the ice chest till next day, when it will be old enough for freezing into ice cream. It will improve the body by setting over night; and the stirring

while cooling will have the effect of dissipating the animal and cooked taste; yet it will taste something like a custard ice cream, and will freeze much smoother than plain cream will, particularly if the cream is not extra rich in butter fat. Freeze the cream the same as for No. 1 vanilla, and flavor it the same.

No. 1 Vanilla Frozen Custard

Ten quarts of rich cream.	Fifteen eggs.
Five pounds of white A sugar.	Four vanilla beans.

Put ten quarts of rich cream into a clean copper kettle; add five pounds of white A sugar, and stir till the sugar is dissolved; whip and add to the cream fifteen eggs, scrape the seeds from four vanilla beans, rub them in powdered sugar, putting the pods of the beans into the cream. Set the pan on a bright fire, stir till the cream comes to a good boil, then take the pan off and set it in cold water; stir till cool, strain into a freezer, and freeze the same as No. 1 vanilla ice cream. Add the vanilla seeds that you have rubbed in the powdered sugar, beat them well through the frozen custard, pack with ice, and set away to harden.

No. 2 Vanilla Frozen Custard

Ten quarts of milk.

Fifteen eggs.

Six pounds white A sugar.

Three vanilla beans.

Put six pounds of white A sugar into a clean copper pan, break fifteen eggs into it, rub them well together, and then add ten quarts of milk; set the pan on the fire, and stir till it boils quite hard; then remove from the fire, set it in cold water, stir till cold, and freeze the same as No. 1 vanilla ice cream; then flavor with three vanilla beans prepared as directed in No. 1 frozen custard; or you can flavor it with vanilla extract dissolved in alcohol, or with the dry beans added to the boiling milk—the heat will extract the flavor.

Lemon Frozen Custard

Prepare it the same as for No. 1 vanilla frozen custard; add the grated yellow rinds or six good lemons to the hot cream, stir till cold, strain, and freeze the same as No. 1 vanilla ice cream.

Orange Frozen Custard

Prepare and freeze this batch the same as the lemon, only using the grated rinds of six oranges instead of the lemons, and adding a little orange color.

Nutmeg Frozen Custard

Prepare and freeze this the same as No. 1 vanilla frozen custard, only add grated or powdered nutmeg, sufficient to flavor, to the boiling cream.

Ice Cream Flavors

From the following list of flavors, you will be able to choose each day to make up your bill of fare.

Ice Creams

Vanilla.	Tutti-Frutti.
Lemon.	Apricot.
Orange.	Banana.
Chocolate.	Pineapple.
Bisque.	Preserved Ginger.
Pistachio.	Harlequin.
Coffee	Nougatine.
Nutmeg.	Raspberry.
Strawberry.	Caramel.
Peach.	

Water Ices

Pineapple.	Grape.
Strawberry.	Currant.
Wild Cherry.	Raspberry.
Cherry.	Ginger.
Orange.	Sweet Violet.
Lemon.	Peach.

Frozen Fruits

Peach.	Cherries.
Pineapple.	Mandarin Oranges.
Strawberry.	Bananas.
Apricot.	Currants.

Frozen Custards

Lemon Custard.	Nutmeg Custard.
Vanilla Custard.	Orange Custard.

How to Treat Vanilla Beans

First scrape the seeds from the beans, mix them with powdered sugar, and rub them through a fine sieve ready for ice cream. Put the empty bean pods in a glass jar, cover them with glycerine, and set in a warm room for ten days; then add this glycerine to the ice cream.

Use of Old Ice Cream

If you have ice cream on hand long enough to taste old, cook it up into caramels; if the cream is sour, or has turned to butter, it will make good rich caramels. See formula for caramels in another part of this book. By using the cream in this way, you save the cost of the cream and the sugar.

Lemon Water Ice

Six quarts of water.	Twelve lemons.
Sixty ounces of white sugar.	Half a pound of glucose. Lemon color.

Put six quarts of water into a clean copper pan, add sixty ounces of white sugar, or ten ounces to each quart, strain into it the grated rinds from twelve lemons, which, with the juice, have been heated in a clean copper pan; add a little lemon color and half a pound of glucose or two ounces of melted gelatine, mix well, and strain the batch into a freezer, and freeze it according to the directions for ice cream; ice up in a packing can, but not extra strong, as you don't want this ice too hard for dishing out; but ice it hard or strong if you wish to send it out in molds. A good way to test the strength of the water ice is to insert a syrup gauge in the batch, and if the gauge will stand at nineteen or twenty degrees, it is rich enough with sugar to freeze smooth. The lemons will reduce the sweetness; with other ices add tartaric or citric acid to reduce it.

Orange Water Ice

Make this orange ice the same as the lemon, only use orange color and grate the rinds of twelve oranges, adding the juice; finish the same.

Pineapple Water Ice

Grate one large ripe pineapple into six quarts of water, add the sugar the same as for lemon ice, and, leaving the pineapple in the ice, freeze and finish the same as the lemon batch, using glucose and acid as directed.

Strawberry Water Ice

Make this batch the same as the lemon batch, only use two quarts of crushed berries and red color; freeze and finish the same.

Cherry Water Ice

Make this the same as the lemon ice, only use two quart bottles of cherry juice, color it dark red, and finish the same as lemon.

Wild Cherry Ice

Make this the same as the cherry ice, only add a few drops of oil or extract of bitter almonds; finish the same.

Grape Water Ice

Use two quart bottles of grape juice, and color; finish the same as the cherry ice.

Currant Water Ice

Use two quart bottles of currant juice, and finish the same as the lemon or the cherry ice.

Peach Water Ice

Crush two dozen peaches, and rub them through a sieve; add this to a batch the same as for lemon ice, use peach color, and finish it the same. You can sharpen the flavor by adding a little bitter almond flavor or apricot pulp to the peaches.

Raspberry Water Ice

Prepare and finish this the same as the lemon batch, only add two quart boxes of ripe raspberries or one quart can of raspberry pulp; color it dark red, and finish the same as lemon ice.

Frozen Peaches

Make a peach water ice the same as directed above, and, when frozen, add one quart of fine sliced peaches; freeze a little stiffer, ice up, and set it away to harden.

Frozen Pineapple

Make this the same as the frozen peaches, only add sliced ripe pineapple to the recipe for pineapple water ice.

Frozen Strawberries.

Make a strawberry water ice, and add small ripe whole berries; finish it the same as frozen peaches.

Frozen Cherries

Add one quart of seeded ripe cherries to cherry water ice, and finish like frozen peaches.

Frozen Apricots

Prepare and finish this the same as frozen peaches.

Frozen Oranges

Make an orange water ice, and add to it one dozen small mandarin oranges divided into small slices; finish the same as frozen peaches.

Soda Water

In giving the preparation of soda water syrups, I will give first a few formulas for ingredients used, commencing with simple syrup. In this, we use two styles, one made with sugar and water only, and the other with a little glucose. Glucose has the effect of making a heavy syrup, or one with much body in it, and which at the same time is not so sweet as heavy sugar syrup. Glucose also increases the foam on the glass of soda water, and will, furthermore, preserve the syrup, as the bleacher used in it is a preserver. I will give foam formulas for those who wish to use them; yet highly charged water will draw a good glass of soda, without the use of foams.

Simple Syrup No. 1

Fifty-six pounds of white A sugar. Five gallons of water.

Place fifty-six pounds of white A sugar in a large clean copper pan, add five gallons of filtered water, and stir till dissolved.

Simple Syrup, No. 2

Forty pounds of white A sugar. Five gallons of water.
Twelve pounds of glucose.

Put forty pounds of white A sugar into a large clean copper pan, add five gallons of filtered water, and stir till the sugar is dissolved. Put twelve pounds of glucose into a copper pan, warm it, remove from the fire, and add one gallon of the syrup to the glucose; mix well, add the glucose to the large batch of syrup, again mix well, and it is ready for use.

Fruit Acid

One pound of citric acid. One pint of water.

Place the acid in a jar or bottle, and stir till dissolved.

Soda Foam, No. 1

Place two quarts of water in a large glass jar, add two quarts of alcohol and one quart of glycerine, mix well, add two pounds of ground soap bark, shaking well, and let stand seven days; then strain and filter, and it is ready for use. One fluid ounce to one gallon of syrup is sufficient to make a good foam.

Soda Foam, No. 2

Fluid extract of licorice, all things considered, is the most desirable to use. One or two fluid drams (one or two tablespoonfuls) is sufficient for one gallon of soda syrup.

Concentrated Essences

For use in soda syrups use lemon and orange in the form of a concentrated essence in this proportion:

One part of oil.

Seven parts of alcohol.

A portion of the peel macerated with the mixture improves the flavor.

Essence Sarsaparilla

Three fluid drams of oil of wintergreen.	Five fluid drams of oil of sassafras.
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Seven fluid ounces of alcohol.

Lemon Syrup

Two or three fluid drams of concentrated essence of lemon.	One fluid dram of fluid ex- tract of licorice.
One fluid ounce of fruit acid.	Sufficient yellow color. One gallon of syrup.

Orange Syrup

Concentrated	essence of	Sufficient orange color.
orange.		Soda foam, if desired.
Six fluid drams of fruit	acid.	One gallon of syrup.

Blood Orange Phosphate

A popular syrup wherever used.

One fluid ounce of concentrated essence of orange.	Six fluid drams of fruit acid.
Six fluid ounces of best raspberry juice.	Sufficient red color.

Draw solid in eight-ounce mineral glass, adding phosphate.

Sherbet

Adopt some popular local name. This drink will prove a winner.

Two fluid drams of concentrated essence of orange.	One-half pint of good imported Kirschwasser.
Four fluid ounces of raspberry juice.	One gallon of syrup.
One-half fluid ounce of fruit acid.	Sufficient red color.

Draw solid, with cracked ice, and serve with straws.

Vanilla Syrup

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|--|--|
| Two or three fluid ounces of extract of vanilla. | One fluid dram of fluid extract of licorice. |
| Two fluid drams of fruit acid. | One gallon of syrup. |

Sarsaparilla Syrup

- | | |
|--|--------------------------------|
| Four fluid drams of essence of sarsaparilla. | Two fluid drams of fruit acid. |
| Four fluid drams of fluid extract of licorice. | One gallon of syrup. |
| | Burnt sugar, to color dark. |

White Birch Beer

A very popular beverage.

- | | |
|--|----------------------|
| One fluid dram of oil of wintergreen. | Sufficient sugar. |
| Six drops of essential oil of almonds. | One gallon of syrup. |

Rub the oils with a little sugar in a mortar, then add the syrup gradually. Draw without foam or color in eight or twelve ounce glass.

Coffee Syrup

A syrup that will draw trade from your competitors, and become one of the most popular at the fountain, if made this way. It is not necessary to buy the highest priced coffee; in fact, a medium priced coffee of a fairly strong flavor is

better. Have it ground medium fine, or grind it yourself when you use it, if possible.

Twelve ounces of ground coffee.	Two fluid ounces of alcohol.
	One quart of cold water.

Two fluid ounces of glycerine.

Macerate in a closely covered jar for about two days, then throw on a strainer, filter and let drain. Pour boiling water over the coffee, and let it filter until three quarts are obtained. Dissolve eight pounds of sugar in the filtrate.

Nerve Food

We give below two recipes for nerve foods which are close imitations of popular beverages now on the market. They may be used as syrups and drawn with carbonated water, or charged in bottles. If served in the latter way, they can scarcely be told from the genuine.

One-half fluid ounce of fluid extract of chirata.	Alcohol to make ten fluid ounces.
One fluid dram of oil of sassafras.	One-half fluid ounce of mixture, as above.
One-half fluid dram of oil of cloves.	Two fluid ounces of burnt sugar.
One-fourth fluid dram of oil of cinnamon.	Two fluid drams fluid extract of licorice.
Syrup, ten pounds sugar to one gallon.	

Draw one fluid ounce of this syrup to an eight-ounce glass of soda.

Nerve Food, No. 2

Water, one gallon.	One fluid dram of oil of
Two fluid ounces of fluid	cloves.
extract of quassia.	Alcohol to make one-half
One fluid dram of oil of	pint.
sassafras.	

Bring four pints of water and five pounds of sugar to a boil, then add one fluid ounce of the above extract, and color it lightly with burnt sugar. Draw same as the foregoing.

Claret Syrup

Bring to a boil three pounds of sugar and one pint of water; then add one bottle of Zinfandel claret.

Chocolate Syrup

Put half a gallon of water into a clean copper pan, add four pounds of white sugar, and stir till dissolved. Put one and a half pounds of glucose into a copper pan, add half a pint of water, set the pan on the fire, and stir till it boils; take off the pan, add one pound of Caracas liquor chocolate shaved down with a knife, stir till the chocolate is quite smooth, and then add

the syrup gradually, stirring well; when well mixed it is ready for use. If you wish to improve it add one fluid ounce of extract of vanilla.

Where you can't have the glucose, prepare a thick syrup by cooking one pound of sugar, one pinch of tartaric acid, and half a pint of water to a soft ball, add the chocolate liquor, stirring till smooth, and then the plain syrup to thin it.

Lemon Fruit Syrup

To make a syrup from the fresh fruit, grate the rinds of six lemons into a copper pan, press the juice into it, and add five pounds of white sugar, half a gallon of water, a little yellow color and one pound of glucose; set the pan on the fire, and stir till the batch is quite warm or hot; take off the pan, stir till the sugar is well dissolved, strain the syrup, and cool it off; it is then ready for use.

Orange Fruit Syrup

Prepare this syrup the same as the above lemon syrup, only use oranges instead of lemons, and use orange color.

Orangeade

Prepare an orange syrup in the same way as the above, strain and color it well, thin down with water, and add two fluid ounces of fruit acid; slice three oranges quite thin, and add them to the ade. Thin it down with water to taste.

Orange and Lemon Phosphates

Prepare orange and lemon syrups same as the above, add sufficient fruit acid to make the syrup tart, and they are ready for use.

Pineapple Syrup

Remove the rind from one large ripe pineapple, and grate it on a fine grater into a copper pan; add five pounds of white sugar and a little yellow color, set the pan on the fire, and stir till hot; take off the pan, stir till the sugar is dissolved, add one pound of glucose, and stir till well mixed; when cool, it is ready for use.

Strawberry Syrup

Put five pounds of sugar into a copper pan, add one quart box of ripe strawberries well crushed, mix well, set on the fire, and stir till hot; take off the pan, add one pound of glucose, stir till well mixed, and then rub through a number forty sieve; color it red, and it is ready for use.

Raspberry Syrup

Prepare the same as strawberry syrup, only use ripe raspberries instead of the strawberries.

Grape Syrup

Put half a gallon of water into a clean copper pan, add one quart bottle of grape juice, six pounds of white sugar and one fluid dram of fruit acid; color it red, stir till the sugar is dissolved, and then mix one pound of warmed glucose through the syrup; it is then ready for use.

Currant Syrup

Prepare this syrup the same as the above, using currant juice instead of grape.

Make strawberry, raspberry, pineapple, and other fruit syrups, when juices are used, in the same way as the above. When fresh fruit is used, prepare it as directed for strawberry syrup.

Ginger Syrup

Add ginger extract to one gallon of simple syrup till you have a good ginger flavor; then add a little burnt sugar color and one fluid ounce of fluid extract of licorice; mix well, and it is ready for use.

Fruit Juice

For preserving fruit juices for soda water, first grind the fruit, such as pineapples, peaches, grapes, cherries and berries, through a cider mill, press the juice as for cider, using straw in the press when pressing berries; bottle and cork the juice, tying the corks down well. Now into a large tin boiler, like a wash boiler with straight sides, of about twenty-two inches in diameter and fifteen inches in height, put a wooden slat rack, place the bottles of juice in the boiler, which will hold about thirty, fill with water nearly to the top, only leaving part of the necks of the bottles above; place the boiler on the fire and allow the water to boil forty-five minutes; then remove the boiler from the fire, and let it stand a few minutes; dip or draw off the water, and allow the bottles to remain till they have cooled a little; then set them out on a table, and leave till cold enough to handle. Dip the tops or corks in hot wax, and then in cold water, so as to harden it; lay the bottles down on their sides in a cool place, and leave till you wish to use them.

In closing this book, I wish to express the hope that the reader has found each branch, candy making, ice cream and soda water, so clear that it can be fully understood and will prove a great help to him. Do not think that

everything comes to the hand of a successful workman, or that he need make no particular effort to achieve success in his work. He must look forward to watch and study many points, and must remember many past effects, to ensure success.

What seems to be most lacking in these days is originality; but by continual working in this line, many original points will come up daily, which, if fully brought out and elaborated, will often prove very profitable, and make a successful workman. Success can be obtained by all who strive for it.

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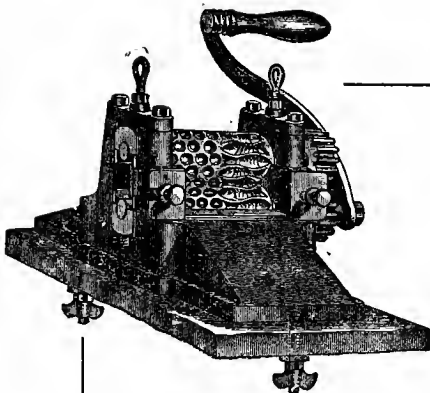
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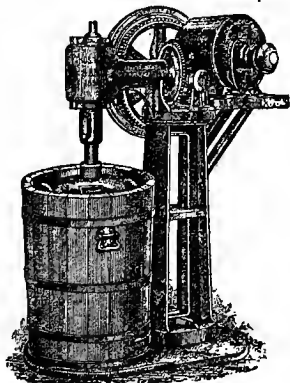
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